— the —— ATRIUM CAFE & WINE BAR

WINE

Tortilla chips and fire-roasted salsa Add guacamole and sour cream Roasted garlic and pesto hummas platter served with pita and yucca root chips, crispy edamame, and fresh veggies AVOCADO FRIES 5 For 8 8 For 11 Fried and served with salsa and ranch dip 10 CALAMARI FRITTO 10 Fried calamari cutlets served with marinara sauce 11 BREADED PORTOBELLO MUSHROOMS 11 Poblano sour cream and sweet Thai chili sauce 11 CHIPS + DIPS 12 Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips 12 SOUP + SALAD 12 VESTERDAY'S SOUP 5 Prepared a day in advance to enhance the soups flavors 5 HOMESTYLE CHICKEN & NOODLE 6 CLASSIC FRENCH ONION Pesto crostini and gruyere cheese 7		Wine by the Glass – 6^{02}	Pour	for ^{\$} 6	11:00 ^{am} - 5:00 ^{pm} Only	
 Australia – CALARLES SMITH MERLOT - Australia – CHARLES SMITH MERLOT - Austahington – HOGUE CHARDONNAY - Washington – HOGUE CHARDONNAY - Washington – HOGUE CHARDONNAY - Washington – HOGUE MERLOT - Washington – HOMESTYLE CHICKEN & NOODLE CHATEAU CHOPPED CHEF - Crisp iceber, black forest ham, shaved turkey, curumbers, cherey tomatoes, hardboiled ega and cheddar cheeses with your choice of dressing 						
− California – − Washington – HOGUE CHARDONNAY − Washington – − Washington – HOGUE MERLOT − Washington – − Washington – STARTERS 7 CHIPS + SALSA Add guacanole and sour cream 7 AVOCADO FRIES 5 For 8 8 For 11 Fried and served with salsa and ranch dip Fried calamari cutlets served with marinara sauce book beans, diced tomatoes, tortilla chips, and onion cilantro sour cream disvet Thai chili sauce CHIPS + DIPS 10 Potlano sour cream and sweet Thai chili sauce CHIPS + DIPS 12 Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips 12 SOUP + SALAD 7 VESTERDAY'S SOUP Prepared a day in advance to enhance the soups flavors 5 HOMESTYLE CHICKEN & NOODLE CLASSIC FRENCH ONION Pesto crostini and gruyere cheese 5 O 7 CHASLIC FRENCH ONION Pesto crostini and gruyere cheese 7 O 7 CHASLIC FRENCH ONION Pesto crostini and gruyere cheese 7 CHATEAU CHOPPED CHEF Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled ega and cheddar cheese with your choice of dressing 10	TES	 Northeast Italy COASTAL VINES WHITE ZINFANDEL California HOGUE CHARDONNAY 		B		
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CHIPS + SALSA 7 HUMMUS PLATTER 10 Tortilla chips and fire-roasted salsa 7 Roasted garlic and pesto hummas platter served with pita and yucca root chips, crispy edamame, and fresh veggies 10 AVOCADO FRIES 5 For 8 8 For 11 Fried and served with salsa and ranch dip 10 CALAMARI FRITTO 10 10 Fried calamari cutlets served with marinara sauce 12 BREADED PORTOBELLO MUSHROOMS 11 Poblano sour cream and sweet Thai chill sauce 12 Tortilla and pita chips, fire-roasted salsa, served with french onion and spinach artichoke dips 12 12 SOUP + SALAD VESTERDAY'S SOUP 5 Prepared a day in advance to enhance the soups flavors 5 14 HOMESTYLE CHICKEN & NOODLE 6 12 OMESTYLE CHICKEN & NOODLE 6 12 CLASSIC CAESAR 10 25 Prepared a day in advance to enhance the soups flavors 7 12 HOMESTYLE CHICKEN & NOODLE 6 12 CLASSIC FRENCH ONION 7 25 Pesto crostini and gruyere cheese 7 25 Pripo iced for the fores, cheese, strawberry balsamic vinaigrette 26 <t< td=""><td></td><td></td><td></td></t<>						
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the soups flavors Spring mix, berries, candied walnuts, crumbled feta cheese, strawberry balsamic vinaigrette HOMESTYLE CHICKEN & NOODLE 6 CLASSIC FRENCH ONION 7 Pesto crostini and gruyere cheese 7 CHATEAU CHOPPED CHEF 13 Crisp iceberg, black forest ham, shaved turkey, cucumbers, cherry tomatoes, hardboiled egg and cheddar cheese with your choice of dressing					Add grilled chicken 5 four chilled shrimp 8	
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					Add grilled chicken 5 four chilled shrimp 8	



11

QUICHE + FLATBREADS

QUICHE LORRAINE 11 Bacon, spinach & mushrooms served with salad

BBQ CHICKEN CHIPOTLE Shredded chicken, onions, and mozzarella PRIME RIB, BACON + BLEU CHEESE Mushrooms and alfredo sauce 11

11

VEGETABLE + PESTO Roasted bell peppers, mushrooms, onions, broccoli, basil pesto, and mozzarella cheese

SANDWICHES + WRAP

HONEY PECAN CHICKEN SALAD Chicken salad with pecans, grapes and honey with green leaf lettuce served on Vienna wheat		REUBEN Beef pastrami, sauerkraut, swiss cheese, crispy onions on marble rye with	
FOASTED THREE CHEESE, BACON & TOMATO Provolone, mozzarella, parmesan, bacon and red tomato on toasted sourdough	12 13	thousand island dressing MARINATED VEGETABLE CLUB Grilled zucchini, yellow squash, grilled portabell	
ATEAU CLUB Turkey breast, black forest ham, applewood smoked bacon swiss cheese, lettuce, tomato		mushroom, grilled red onion, roasted garlic hummus, finished with extra virgin olive oil and balsamic vinegar on a toasted ciabatta	
and mayo on toasted sourdough BQ GRILLED CHICKEN Grilled chicken breast with cheddar cheese,		CLASSIC ITALIAN HOAGIE Spicy capicola, genoa salami, pepperoni, black forest ham, lettuce, tomato, havarti cheese piled high on a toasted hoagie with Italian dressing	
BBQ sauce, lettuce, tomato and bacon on a brioche bun LASSIC CHEESEBURGER Choice of cheddar, Swiss, American or pepper jack cheese Add grilled onions and bacon	13	PHILLY CHEESESTEAK Shaved prime rib, smothered in provolone cheese sautéed peppers, onions and mushrooms on a toasted hoagie roll	
	3	CHICKEN + BACON WRAP 13 Sliced chicken, crispy bacon, shredded lettuce, tomato, cheddar cheese with ranch dressing	



All items come with th	e choice of one sid	le item: House Salad	or Yesterday's Soup
All Items come with th			or resteredy's boup

22

20

19

SEARED 6^{oz} BEEF TENDERLOIN 6

Topped with Port Wine Demi-glace, mascarpone whipped potatoes, & green beans with bacon

GRILLED CITRUS CHICKEN 📴

Two grilled chicken breasts with wild rice, broccolini, and pineapple salsa

CHICKEN ALFREDO WITH LINGUINE

Grilled chicken breast with crispy bacon, local mushrooms, roasted garlic cloves, shallots, alfredo cream sauce, and linguinei served with two garlic breadsticks HOUSE BATTERED COD 17 Roasted red pepper coleslaw and tartar sauce served with french fries

SALMON & SCALLOPS Faroe Island 4°^z salmon, two pan-seared diver

scallops with garlic cream spinach and wild rice