

— the —
ATRIUM
 CAFE & WINE BAR

WINE

Wine by the Glass — 6^{oz} Pour for \$6 | 11:00 AM - 5:00 PM ONLY

WHITES

- BOËN CHARDONNAY
— California —
- RUFFINO LUMINA PINOT GRIGIO
— Northeast Italy —
- COASTAL VINES WHITE ZINFANDEL
— California —
- HOGUE CHARDONNAY
— Washington —

REDS

- BOËN PINOT NOIR
— California —
- BLASS CABERNET SAUVIGNON
— Australia —
- CHARLES SMITH MERLOT
— Washington —
- HOGUE MERLOT
— Washington —

STARTERS

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| <ul style="list-style-type: none"> CHIPS + SALSA 7
Tortilla chips and fire-roasted salsa
Add guacamole and sour cream 4 AVOCADO FRIES 5 For 8 8 For 11
Fried and served with salsa and ranch dip CALAMARI FRITTO 10
Fried calamari cutlets served with marinara sauce BREADED PORTOBELLO MUSHROOMS 11
Poblano 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 | <ul style="list-style-type: none"> HUMMUS PLATTER 10
Roasted garlic and pesto hummas platter served
with pita and yucca root chips, crispy edamame,
and fresh veggies PRIME RIB NACHOS 12
Shaved slow-roasted prime rib, shredded cheese,
black beans, diced tomatoes, tortilla chips, and
onion cilantro sour cream drizzle served with a
side of fire-roasted salsa
Add jalapenos 2 FIRECRACKER WINGS 6 For 10 12 For 16
Wings tossed in a sweet and spicy garlic ginger
sauce, topped with peanuts, scallions and
sesame seeds served with ranch and fresh lime |
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SOUP + SALAD

SOUP

- YESTERDAY'S SOUP 5
Prepared a day in advance to enhance
the soups flavors
- HOMESTYLE CHICKEN & NOODLE 6
- CLASSIC FRENCH ONION 7
Pesto crostini and gruyere cheese

SALAD

- CLASSIC CAESAR 10
Crisp romaine lettuce, garlic croutons,
shaved parmesan cheese, anchovy,
in a creamy Caesar dressing

Add grilled chicken 5 | four chilled shrimp 8
- VERY BERRY ^{GF} 12
Spring mix, berries, candied walnuts,
crumbled feta cheese, strawberry balsamic
vinaigrette

Add grilled chicken 5 | four chilled shrimp 8
- 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

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
 There is a \$5 split plate charge for any entree. ^{GF} denotes Gluten Free on Request.

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QUICHE + FLATBREADS

QUICHE LORRAINE	11	PRIME RIB, BACON + BLEU CHEESE	11
Bacon, spinach & mushrooms served with salad		Mushrooms and alfredo sauce	
BBQ CHICKEN CHIPOTLE	11	VEGETABLE + PESTO	11
Shredded chicken, onions, and mozzarella		Roasted bell peppers, mushrooms, onions, broccoli, basil pesto, and mozzarella cheese	

SANDWICHES + WRAP

All sandwiches come with the choice of one side item: House Salad, French Fries, or Sweet Potato Fries

HONEY PECAN CHICKEN SALAD ^{GF}	12	REUBEN ^{GF}	13
Chicken salad with pecans, grapes and honey with green leaf lettuce served on Vienna wheat		Beef pastrami, sauerkraut, swiss cheese, crispy onions on marble rye with thousand island dressing	
TOASTED THREE CHEESE, BACON & TOMATO ^{GF}	12	MARINATED VEGETABLE CLUB ^{GF}	13
Provolone, mozzarella, parmesan, bacon and red tomato on toasted sourdough		Grilled zucchini, yellow squash, grilled portabella mushroom, grilled red onion, roasted garlic hummus, finished with extra virgin olive oil and balsamic vinegar on a toasted ciabatta	
CHATEAU CLUB ^{GF}	13	CLASSIC ITALIAN HOAGIE ^{GF}	14
Turkey breast, black forest ham, applewood smoked bacon swiss cheese, lettuce, tomato and mayo on toasted sourdough		Spicy capicola, genoa salami, pepperoni, black forest ham, lettuce, tomato, havarti cheese piled high on a toasted hoagie with Italian dressing	
BBQ GRILLED CHICKEN ^{GF}	13	PHILLY CHEESESTEAK ^{GF}	14
Grilled chicken breast with cheddar cheese, BBQ sauce, lettuce, tomato and bacon on a brioche bun		Shaved prime rib, smothered in provolone cheese sautéed peppers, onions and mushrooms on a toasted hoagie roll	
CLASSIC CHEESEBURGER ^{GF}	13	CHICKEN + BACON WRAP	13
Choice of cheddar, Swiss, American or pepper jack cheese Add grilled onions and bacon	3	Sliced chicken, crispy bacon, shredded lettuce, tomato, cheddar cheese with ranch dressing	

BOWLS + PLATES

All items come with the choice of one side item: House Salad or Yesterday's Soup

SEARED 6 ^{oz} BEEF TENDERLOIN ^{GF}	22	HOUSE BATTERED COD	17
Topped with Port Wine Demi-glace, mascarpone whipped potatoes, & green beans with bacon		Roasted red pepper coleslaw and tartar sauce served with french fries	
GRILLED CITRUS CHICKEN ^{GF}	20	SALMON & SCALLOPS ^{GF}	21
Two grilled chicken breasts with wild rice, broccolini, and pineapple salsa		Faroe Island 4 ^{oz} salmon, two pan-seared diver scallops with garlic cream spinach and wild rice	
CHICKEN ALFREDO WITH LINGUINE	19		
Grilled chicken breast with crispy bacon, local mushrooms, roasted garlic cloves, shallots, alfredo cream sauce, and linguine served with two garlic breadsticks			

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