THE ATRIUM DINING ROOM

WINES BY THE GLASS

White

Mirassou Central Coast, Chardonnay
Kendall Jackson "Grand Reserve" Chardonnay
Mezzacorona Pinot Grigio "Alto Adige"
Ferrari-Carano, Sauvignon Blanc
Beringer, White Zinfandel

Red

Penfolds Rawson Retreat Merlot
J Lohr Seven Oaks, Cabernet Sauvignon
Rosemount Diamonds, Shiraz
Mirassou Monterey, Pinot Noir
Francis Cappola "Diamond Series" Zinfandel

SOUP

Lobster Bisque
Tarragon cream

Butternut Squash and Apple Puree
Pecan bread croutons, Granny Smith apples

SALADS

Marinated Mushroom and Blue Cheese
Baby greens, roasted beets, sunflower seeds, sherry vinaigrette

Red Wine Poached Pear and Toasted Brie Croustades
Baby greens, grapes, spicy walnuts, red wine and pumpkin seed vinaigrette

Classic Caesar Salad
Sourdough croutons and pecorino-romano cheese
with grilled chicken

APPETIZERS

Tuna Tempura
Wakame salad, soy orange and honey cumin dressing

Shrimp Cocktail
Cocktail sauce, lemon

Black Bean and Corn Quesadilla
Pepper jack cheese, salsa, guacamole, sour cream
Shrimp
Chicken

Jumbo Lump Crab Cakes
Lobster celeriac slaw, saffron and dijon aioli

Golden Fried Calamari
Lemons, spicy marinara, orange ginger sauce

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LITE FARE

BBQ Shredded Pork Sandwich
Potato bun, cheddar cheese, house potato salad and barbecue sauce

Grilled Flank Steak
Garlic whipped potatoes, portobello leek ragoût and garlic baguette

Oyster Point "Fish and Chips"
Cod tempura, napa slaw, tartar sauce

Char-Grilled Black Angus Burger
Lettuce, tomato, red onion, french fries and pickle

Turkey Club
Apple smoked bacon, chive mayonnaise, french fries, tri-color pasta salad

Sandwich Sampler
Shrimp and crab with dill salad on croissant; onion brioche with chicken and apple; tuna pita

Grilled Chicken Panini
Red pepper, eggplant, fresh mozzarella and pesto with arugula salad

SIDES

French fries, sweet potato fries, house salad,
vegetable d'jour, tri-color pasta salad

ENTREES

All Entrées are served with warm bread, house salad with choice of dressing:
blue cheese, creamy white balsamic, sundried tomato basil, sherry and citrus vinaigrettes

Roasted Organic Chicken with Sage and Apple Bacon Jus
Autumn vegetables, whipped potatoes

Pomegranate Roasted Salmon
Grilled fennel, wilted spinach, autumn vegetable couscous, ginger beurre blanc

Grilled Filet Mignon with Port Wine Sauce
Celeriac and sweet potato au gratin, asparagus

Roasted Long Island Duck with Lavender Honey
Wild rice blend, green beans, red wine citrus sauce

Berkshire Pork Chop with Pommery Mustard Sauce
Apple chutney, red cabbage, whipped sweet potatoes, brussel sprouts

Pan Roasted Grouper and Cockle Clams
Fingerling potatoes, autumn vegetables, chowder sauce

18% Service Charge is included for parties of eight or more.