



ATRIUM ALL DAY

SOUP AND SALAD

SOUP OF THE DAY – Ask your server about our fresh made soup created daily..... Cup \$3 Bowl \$5

BAKED POTATO SOUP – Creamy potato and bacon soup served in a baked potato bowl topped with a blend of cheeses and finished with sour cream and green onion\$8

TOSSED SALAD – Our own blend of greens finished with crisp vegetables and served with your choice of dressing.....\$7 *GF

CAESAR SALAD – Crisp romaine leaves tossed with our house made Caesar dressing, croutons and parmesan cheese\$9

SPINACH AND KALE SALAD – A blend of crisp kale and tender spinach with toasted pumpkin seeds, roasted red pepper, and sun dried cranberries, tossed in roasted onion and toasted caraway seed vinaigrette, finished with house made sweet potato hay and goat cheese..... \$14 *GF

MOROCCAN COUS COUS AND QUINOA SALAD – Tri color quinoa mixed with cous cous and red lentils, tossed with green onion, sun dried tomato, bell peppers, raisins, banana peppers and fresh tomato tossed in our house made Moroccan vinaigrette\$12 Add goat cheese \$2

CHOCOLATE SALAD - Our house blend of greens tossed with red onion, sun dried apricot, toasted almond slices and fresh strawberry, finished with house made balsamic vinaigrette and garnished with dark chocolate shavings scented with oven roasted cracked peppercorns \$13 *GF

ADD TO ANY SALAD

Garlic toast\$2

Add a 6oz grilled breast of chicken.....\$6

Add garlic sautéed shrimp\$6

APPETIZERS

WINGS – Golden brown crispy fried wings tossed in your choice of flavoring (hot, buffalo, lemon pepper, salt and pepper, teriyaki, honey garlic, house chipotle dry rub, Greek) \$13

CALAMARI RINGS – House cut calamari rings, marinated, lightly dusted and fried golden brown topped with hot banana pepper rings and served with our house made feta tzatziki sauce \$13

NACHOS – Yellow corn chips layered with tomato, green onion and bell peppers, topped with our cheese blend and finished with banana peppers. Served with our house made salsa and sour cream. Individual \$11 Shared \$18 *GF
Add grilled chicken, spicy ground beef, or BBQ pulled pork \$4



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QUESADILLA - Your choice of grilled chicken, spicy ground beef, or our house made BBQ pulled pork layered between two tortilla shells with our blend of cheeses, accompanied by our house made salsa and sour cream..... \$13

BONELESS PORK BITES - House cut breaded pork bites fried golden brown, tossed in our Greek seasoning blend and served with house made feta tzatziki sauce..... \$13

CLASSICS

FISH AND CHIPS - Haddock fillets battered with our beer batter served with soup, salad or house cut fries accompanied by house made tartar sauce..... \$15

Upgrade to sweet potato fries, Caesar salad or onion rings for \$2

CHICKEN FINGERS - Breaded chicken strips fried golden brown served with soup, salad or house cut fries accompanied by honey dill or plum sauce..... \$14

Upgrade to sweet potato fries, Caesar salad or onion rings for \$2

RIB AND CAESAR COMBO - House cut breaded pork bites fried golden brown, tossed in our Greek seasoning blend served with house made feta tzatziki sauce accompanied by Caesar salad \$14

BURGERS AND SANDWICHES

All of our burgers and sandwiches come with your choice of soup, salad or house cut fries

Upgrade your side to sweet potato fries, Caesar salad or onion rings for \$2

PEPPERCORN BURGER - Our house made burger crusted in oven roasted cracked peppercorns, layered on a toasted burger bun with cheddar cheese, crisp lettuce, fresh tomato and red onion, finished with candied bacon and roasted garlic aioli..... \$16

Add sautéed mushrooms \$2. Sub Gluten Free bun \$2

SOUTHWEST BURGER - Our house made burger served on a toasted burger bun with crisp lettuce, tomato, banana peppers, red onion and Monterey jack cheese. Finished with chipotle aioli and spicy onion crisps - \$14

Add bacon \$2. Sub Gluten Free bun \$2

BALSAMIC ONION AND SWISS BURGER - Our house made burger served on herbed focaccia, layered with crisp lettuce, tomato, and mayonnaise topped with sweet balsamic onions and Swiss cheese \$14

Add bacon \$2. Sub Gluten Free bun \$2

BEET AND BEAN BURGER - Oven roasted beet and black bean patty served on a toasted burger bun layered with mayonnaise, crisp lettuce, roasted red pepper and goat cheese finished with House made sweet potato hay \$13

Sub Gluten Free bun \$2



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SPICY CHICKEN BURGER - Your choice of grilled or breaded breast of chicken topped with Monterey jack cheese served on a toasted burger bun layered with crisp lettuce, fresh sliced tomato and red onion finished with a chipotle aioli \$15
Sub Gluten Free bun \$2 (*grilled chicken GF)

CHICKEN CLUB BURGER - Your choice of grilled or breaded breast of chicken topped with cheddar cheese, layered on herbed focaccia with crisp lettuce, fresh sliced tomato, red onion and dry smoked bacon, finished with a roasted garlic aioli..... \$16
Sub Gluten Free bun \$2 (*grilled chicken GF)

REUBEN - Grilled marble rye bread layered with shaved pastrami, grainy Dijon mustard, and sauerkraut, finished with Swiss cheese \$15

ITALIAN SAUSAGE SUB - Our house made Italian sausage, grilled and served in a soft sub bun layered with house made roasted tomato sauce and topped with sautéed red onion and bell pepper, finished with spicy onion crisps \$14

CLASSIC BLT - Sliced dry smoked bacon layered with fresh sliced tomatoes, mayonnaise and crisp lettuce served on your choice of toast \$13
Add Swiss, Cheddar or Monterey Jack cheese \$2

ARTISAN PIZZAS

DOUBLE PEPPERONI - Crisp thin crust topped with a double helping of pepperoni layered on our house made pizza sauce topped with a mozzarella and parmesan cheese \$15

MARGARITA - Crisp thin crust topped with fresh sliced tomato layered on our house made pizza sauce finished with fresh basil leaves, mozzarella and parmesan cheese \$13

CHICKEN AND BACON CLUB - Crisp thin crust topped with grilled chicken breast and smoked bacon layered on our house made pizza sauce topped with mozzarella and parmesan cheese \$15

MEXICAN BEEF - Crisp thin pizza crust topped with our spicy ground beef, bell peppers, tomato and green onion layered on our house made pizza sauce, finished with mozzarella and parmesan cheese, sour cream, spicy onion crisps and fresh cilantro \$14

MEAT BALL PIZZA - Crisp thin pizza crust topped with house made meatballs, fresh tomato, green onion and bell pepper layered with house made pizza sauce, finished with mozzarella and parmesan cheese \$14



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PASTA

JAMBALAYA – Our house made Italian sausage, sliced and pan seared with chipotle rubbed prawns, bell peppers and red onion, tossed with penne noodles in house made roasted tomato sauce finished with crushed chilies... \$18
Add a slice of garlic toast \$2. Add a grilled breast of chicken \$6. Sub gluten free pasta \$3.

LEEK AND CHEESE TORTELLINI – Cheese stuffed tortellini tossed in our house made pan seared leek and cheese cream sauce..... \$14
Add a grilled breast of chicken \$6. Add garlic sautéed shrimp \$6.

CAVATAPPI AND MEATBALLS – House made meatballs pan seared with dry smoked bacon and served on el dente cavatappi noodles tossed with house made roasted tomato sauce and finished with shredded parmesan cheese \$15
Sub gluten free pasta \$3

NOODLE BOWL – Udon noodles nestled in our house made Asian style vegetable broth topped with sautéed vegetables and finished with fresh cilantro..... \$12
Add a grilled breast of chicken \$6. Add garlic sautéed shrimp \$6.

FROM THE BROILER

STEAK SANDWICH – AAA 6oz sirloin steak, cut in house, and grilled to your specifications served on garlic toast and accompanied by fries, rosemary mashed potato or rice pilaf..... \$19
Add sautéed mushrooms \$2. Add garlic sautéed shrimp \$6.

ITALIAN SAUSAGE STUFFED CHICKEN – Grilled breast of chicken stuffed with house made Italian sausage, sun dried tomatoes and goat cheese finished with our roasted tomato sauce. Accompanied by our daily vegetable and your choice of fries, rosemary mashed potato or rice pilaf..... \$19 *GF

BALSAMIC SIRLOIN – AAA 8oz sirloin steak, cut in house, and grilled to your specifications, topped with our sweet balsamic onions, accompanied by our daily vegetable and your choice of fries, rosemary mashed potato or rice pilaf..... \$23 *GF
Add garlic sautéed shrimp \$6

GRILLED SALMON – Grilled fillet of salmon finished with house made citrus and cumin glaze, accompanied by our daily vegetable and your choice of fries, rosemary mashed potato or rice pilaf..... \$21 *GF

*Please advise your server of any allergies or dietary restrictions,
our kitchen would be more than happy to accommodate you*

***GF - DESIGNATES GLUTEN FRIENDLY OPTIONS**