



## **STARTERS**

### **Crab Cakes 15**

Avocado Mousse, Roasted Beet and Goat Cheese Corn Relish, Smoked Chile Aioli, Cilantro Oil

### **Prawn Ceviche 16**

Napa Cabbage and Apple Slaw, Bacon Vinaigrette, Scallions, Tobiko Caviar, Wonton Crisp

### **Domestic Cheese and Charcuterie Plate 23**

Hooks 12 Year Aged Cheddar, Humboldt Fog Goat Cheese, FraMani Rosemary Ham, Milano Salami Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points and Marinated Olives

## **SECOND**

### **Roasted Tomato Basil 6**

Crème Fraiche, Basil Leaf

### **Soup Du Jour 6**

### **Atwater's Salad 8**

Field Greens, Raspberry Champagne Vinaigrette, Feta Cheese  
Toasted Pistachios, Caramelized Onions

### **Classic Caesar 8**

Organic Romaine, Pickled Red Onion, House Croutons, Shaved Parmesan,  
Grated Egg Yolk, Anchovies, Caesar Dressing

**ADD ON: Tenderloin 14, Salmon 8, Chicken 6, Shrimp 9**

### **Sesame Ahi Tuna Salad 16**

Spring Greens, Toasted Almonds, Mandarin Oranges, Scallions, Blueberries  
and Avocado, Tossed in a Sweet Chili Vinaigrette

### **Watermelon and Prosciutto Salad 11**

Baby Arugula, Toasted Pine Nuts, Humboldt Fog Goat Cheese, Green Grapes,  
Pear Balsamic Vinaigrette



## **MAIN**

### **Faroe Islands Salmon 22**

Wild Mushroom Risotto with Sundried Tomatoes and Braised Baby Spinach  
Shallot Cream Sauce and Grilled Broccolini

### **Chicken Stuffed Crepe 17**

Sun-Dried Tomatoes, Spinach, Gouda Cheese and Champagne Cream Sauce

### **House Ground Tenderloin Burger 14**

Toasted Brioche Bun with House Cut Fries

### **Wild Mushroom Tartlet 15**

Wild Mushroom Ragout in Puff Pastry with Arugula and Tomato Dolce Salad

### **Petit Filet Mignon 27**

Boursin Whipped Yukon Gold Potatoes, Grilled Asparagus and Cognac Demi-Glace

### **Dover Sole 21**

Lightly Floured and Pan Seared, Sweet Corn Cous Cous, Citrus Caper Butter and Grilled Broccolini

### **Smoked Turkey Club 13**

Applewood Smoked Bacon, Tarragon Aioli, Spring Greens, Swiss,  
Roma Tomatoes and Terra Chips

### **Apricot Chicken Salad 14**

Red Grapes, Arugula, Gruyere Cheese, Blackberry Aioli, Toasted Whole Wheat Bread,  
Terra Chips

Executive Chef Kevin Gillespie

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