



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

Tempura Eggplant Caprese 14

Crispy Eggplant, Fresh Mozzarella, Tomato Agrodolce, Basil Micro Greens, Balsamic Reduction

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

Watermelon and Prosciutto Salad 11

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



MAIN

Earl Grey Filet 45

Roasted Garlic Whipped Yukon Gold Potatoes, Grilled Asparagus,
Leek Haystack, Lemongrass Demi-Glace

Grilled Mediterranean Salmon 34

Feta, Kalamata Olive and Toasted Pine Nut Cous Cous, Grilled Artichokes, Raw
Honey and Lemon Turmeric Beurre Blanc, Charred Lemon

Coconut Crusted Canadian Walleye 38

Roasted Poblano Chile Cannellini Bean Puree, Grilled Pineapple Salsa, Agave Nectar,
Pickled Scallions, Beurre Noisette

USDA Prime Delmonico Au Poivre 65

Caramelized Baby Carrots and Spring Shallots, Roasted Parmesan Fingerling
Potatoes, Cognac Butter

Wild Mushroom Risotto 31

Asparagus Tips, Chef's Forest Blend Wild Mushrooms, Spinach, Shallots,
Triple Cream Brie, Mushroom Broth, Carrot Crisp

Black Pepper and Herb Rubbed Pork Tenderloin 34

Pork Belly Stewed Lentils, Lingonberry Compote, Honey Sriracha Crispy Brussel Sprouts,
Demi-Glace

Fig and Goat Cheese Stuffed Chicken Breast 34

Prosciutto Wrapped Amish Breast, Creamy Scallion Polenta, Port Reduction, Grilled Broccolini,
Chardonnay Au Jus

Executive Chef Kevin Gillespie

Please Refrain from Cell Phone Use while dining in Atwater's