

STARTERS

Roasted Eggplant & Garlic Purée | 9
Grilled Flat Bread

Sautéed Shrimp | 13
Garlic Lime Sauce

Soup of the Day | 5

Chicken Barley | 5

SALADS

Atlas | 8
Spring greens, Walnuts, Bleu Cheese, Sherry Vinaigrette

Caesar | 7

Hearts of Palm | 9
Artichoke, Kalamata Olives

Persian | 9
Cucumber, Tomato, Red Onion, Lime Vinaigrette

SALAD ADD ONS

Chopped Chicken | 6

Chopped Sirloin | 6

Fire Roasted Chicken | 6

Fire Roasted Salmon | 8

Shrimp & Scallops | 11

SANDWICHES

Choice of Fries, Mixed Green Salad or Soup

Grilled Chicken | 13
Spinach Pesto, Muenster Cheese

Tenderloin Steak | 16
Peppers, Onion, Cheese

Sautéed Walleye | 15
Harissa Mayonnaise

Portabello Mushroom | 12
Caramelized Onions, Mozzarella Cheese

ENTRÉES

Gulf Shrimp | 19

Citrus Beurre Blanc Sauce, Basmati Rice

Jacob's Trout | 15

Herb Beurre Blanc Sauce, Mashed Potatoes

Walleye | 17

Sautéed Bell Peppers, Curried Potatoes

Atlantic Salmon | 17

Black Bean Sauce, Basmati Rice

Seared Sea Scallops | 19

Lemon Butter Sauce, Mashed Potatoes

Vegetarian Platter | 12

Grilled Vegetables, Basmati Rice, Roasted Eggplant

Atlas Chicken | 14

Beurre Blanc Sauce, Mashed Potatoes

Pomegranate-Walnut Chicken | 14

Saffron Basmati Rice

Grilled Lamb Chops | 21

Mashed Potatoes

CHEF'S FAVORITES

Fire Roasted Over a 1,200 Degree Grill

Boneless Chicken | 14

Beef Tenderloin | 20

Free Range Lamb | 18

Atlantic Salmon | 17

Chilean Sea Bass | 23