

ATRIA'S

VALENTINE'S DAY MENU

STARTERS

Shrimp Scampi \$14 GF
Sautéed Shrimp, Peppers, Garlic Butter

Famous Pot Roast Nachos \$15
Cheddar Jack, Sour Cream, Jalapeño, Scallion, Tomato

Jumbo Lump Crab Dip \$17 MGF
Lump Crab, Rich and Decadent Blend of Cheeses,
White Corn Tortilla Chips

Fried Zucchini \$14
Marinara, Horseradish, Parmesan

FEATURED MARTINI

Cupid's Martini \$13

Wheatly Vodka, Chambord, Pineapple Juice

SOUPS & SALADS

Signature Sherry Crab Bisque \$6 | \$8

Homemade Italian Wedding Soup \$5 | \$7

House Salad \$6 MGF
Mixed Greens, Bacon, Onion, Egg, Cheddar Jack, Tomato, Crouton

Chopped Salad \$6 GF
Mixed Greens, Bleu Cheese, Fresh Vegetables, Garlic Vinaigrette

HOMEMADE DRESSINGS (GF)

Peppercorn Ranch, Garlic Vinaigrette, Bleu Cheese,
Poppyseed Vinaigrette, Balsamic Vinaigrette

CLASSICS

Chicken Parmesan \$20
Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

Duroc Pork Chop* \$24 MGF
All Natural Corn-Fed Pork, Pepper Chutney, Smashed Redskins

Bourbon Maple Glazed Pot Roast \$21
Braised, Bourbon-Maple-Glazed Pot Roast, Smashed Redskins,
Vegetable Gravy

Chicken Piccata \$20 MGF
Pan-Seared Chicken, Capers, Asparagus, Lemon Beurre Blanc,
Imported Linguine

SWEETHEARTS' PRIX FIXE

Design Your 4-Course Meal for Two:

- (2) Champagne Toast
- Starter (Choose 1)
- Cup of Soup or Salad (Choose 2)
- Entrees (Choose 2)
- Dessert (Choose 1)

\$115

SEAFOOD

Honey Orange Glazed Salmon* \$27
Mediterranean Roasted Vegetables, Parmesan Risotto

Crab Stuffed Cod \$26
Puff Pastry, Lobster Sauce, Grilled Asparagus

Bronzino \$28 MGF
Pan-Seared, Mediterranean Roasted Vegetables, Parmesan Risotto,
Roasted Red Pepper Tapenade

Signature Jumbo Lump Crab Cakes \$36
Parmesan Risotto, Grilled Asparagus

Scallops* \$34
Garlic Spinach, Parmesan Risotto, Grilled Lemon, Fire Roasted Romesco Sauce

STEAKS

8 Oz. Center Cut Angus Filet* \$38 GF
Grilled Asparagus, Smashed Redskins
ADD BLEU CHEESE (GF) OR HORSERADISH CRUST \$2

12 Oz. Heavy-Aged Prime Rib* \$34
Burgundy Mushrooms, Au Jus, Smashed Redskins
LIMITED AVAILABILITY. OFFERED AFTER 4PM.

Filet* & Lobster \$40 MGF
Premium Angus Petite Filet, South African Lobster Tail, Parmesan Risotto,
Grilled Asparagus

14 Oz. New York Strip Steak* \$36 GF
Grilled Asparagus, Smashed Redskins
ADD BLEU CHEESE (GF) OR HORSERADISH CRUST \$2

DESSERTS

Strawberry Shortcake \$9 GF

Limoncello Cake \$8

Chocolate Cake \$8

Towering Carrot Cake \$11

Tiramisu \$8

Vanilla Ice Cream \$6 GF

Please make us aware of any food allergies.

GF Items come naturally free of gluten **MGF** Items may be prepared gluten-free

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.

FEATURED MARTINIS



Cupid's Martini \$13

Wheatly Vodka, Chambord, Pineapple Juice

FRENCH ROSE \$12

Vanilla Vodka, Razzmatazz, Pineapple

SPICED PEAR MARTINI \$10

Vanilla Vodka, Pear Juice, Cinnamon Simple Syrup, Cinnamon Sugar Rim

CUCUMBER MARTINI \$10

Boyd & Blair Cucumber Vodka, Simple Syrup, Lemon Juice

ESPRESSO MARTINI \$12

Haku Vodka, Kamora Coffee Liqueur, Cold Brew

STRAWBERRY LEMON DROP \$10

Truly Strawberry Lemonade Vodka, Simple Syrup, Lemon Juice

LEMON DROP \$10

Pinnacle Citrus, Triple Sec, Lemonade, Sours

RASPBERRY LEMONADE \$10

Pinnacle Raspberry, Razzmatazz, Lemonade, Sugar Rim

PINEAPPLE UPSIDE DOWN MARTINI \$10

Pinnacle Whipped Vodka, Amaretto, Pineapple Juice, Grenadine, Cherry

SUNSET MARTINI \$10

Pinnacle Vodka, Malibu Rum, Orange Juice, Pineapple, Grenadine, Sugar Rim

SIGNATURE DRINKS

SPICED CRANBERRY MARGARITA \$15

Casamigos Reposado, Cinnamon, Cranberry

RED SANGRIA \$10

Seasonal Classic

CLASSIC OLD FASHIONED \$13

Jim Beam Black, Angostura Bitters, Sugar Cube, Cherry, Orange Peel

BLOOD ORANGE MANHATTAN \$12

Whiskeysmith Blood Orange Bourbon, Dolin Vermouth, Bitters, Cherry

MOCHA WHITE RUSSIAN \$9

Whiskeysmith Chocolate, Kamora Coffee Liqueur, Cream

BLACKBERRY LEMONADE \$13

Crown Royal, Blackberry Simple Syrup, Fresh Lemon Juice

PGH MARY 🍷 \$10

Pittsburgh Made Boyd & Blair Vodka, House Made Bloody Mary Mix

CRANBERRY MOJITO \$10

Cruzan Light Rum, Fresh Mint, Lime Juice, Cranberry

COPPER CUP CLASSICS

KENTUCKY MULE \$10

Maker's Mark, Ginger Beer, Lime

BLACK CHERRY MULE \$9

Red Stag, Ginger Beer, Lime

ROJA MULA \$10

Teremana Blanco Tequila, Ginger Beer, Cranberry Juice, Lime

ORANGE MULE \$10

Jim Beam Orange, Ginger Beer, Lime

BLACKBERRY MULE \$9.5

Ole Smoky Blackberry Moonshine, Simple Syrup, Ginger Beer

MANGO HABANERO MULE \$10

Ole Smoky Mango Habanero Whiskey, Ginger Beer, Lime

WINES BY THE GLASS

WHITES

Josh Prosecco <i>Italy</i>	9(split)	
Maison Idiart Rose <i>France</i>	10	38
Movendo Moscato <i>Italy</i>	10	38
Simonetti Pinot Grigio <i>Italy</i>	8	30
Urban Riesling <i>Mosel, Germany</i>	10	38
Napa Cellars Sauvignon Blanc <i>Napa Valley</i>	11	42
Sea Pearl Sauvignon Blanc <i>New Zealand</i>	11	42
Fernlands Sauvignon Blanc <i>New Zealand</i>	12	46
Hess Chardonnay <i>Monterey</i>	10	38
Silver Peak Chardonnay <i>North Coast</i>	11	42
Rodney Strong Chardonnay <i>Sonoma</i>	13	52

REDS

Backhouse Pinot Noir <i>California</i>	9	36
Tassajara Pinot Noir <i>Monterey</i>	11	42
Tiziano Chianti <i>Italy</i>	9	34
Scotto Zinfandel <i>Lodi</i>	10	38
Zolo Malbec <i>Mendoza, Argentina</i>	10	38
Phantom Red Blend <i>California</i>	12	46
Line 39 Merlot <i>California</i>	9	34
Castle Rock Cabernet <i>Paso Robles</i>	10	38
Robert Hall Cabernet <i>Paso Robles</i>	13	50
Avalon Cabernet <i>Lodi</i>	11	42

BY THE BOTTLE

WHITES

Stanford Sparkling <i>California</i>	30
Veuve Clicquot Champagne <i>France</i>	90
Santa Margherita Pinot Grigio <i>Italy</i>	60
Chateau Ste Michelle Riesling <i>Washington</i>	34
Can Fexies White Blend <i>Spain</i>	46
Sonoma-Cutrer Chardonnay <i>California</i>	52
Fess Parker Estate Chardonnay <i>Santa Barbara</i>	62
Ca'Gialla D'Asti <i>Piedmont, Italy</i>	38

REDS

Decoy Pinot Noir <i>California</i>	42
Willamette Valley Whole Cluster Pinot Noir <i>Or.</i>	59
Resonance Pinot Noir <i>Willamette Valley</i>	70
Can Fexies Tempranillo <i>Spain</i>	36
Alexander Valley Red Blend <i>Sonoma</i>	54
Red Schooner Malbec by Caymus <i>Argentina</i>	75
Juggernaut Cabernet <i>California</i>	48
The Critic Cabernet <i>Napa Valley</i>	62
Elizabeth Spencer Cabernet <i>Napa Valley</i>	100
Duckhorn Cabernet <i>Napa Valley</i>	110

MOCKTAILS

Zero Alcohol Handcrafted Beverages

Tripleberry Mule	\$6
Watermelon Lime Collins	\$6
Pineapple Mint Fresca	\$6