



ATRIA'S EASTER

Starters

Pot Roast Nachos 15
Atria's Famous Pot Roast, Cheddar Jack, Sour Cream, Jalapeños, Scallion, Tomato

Bruschetta 11.5
Toasted Baguette, Fresh Tomatoes, Basil, Balsamic Drizzle

Fried Zucchini 14
Parmesan, Marinara, Horseradish

Fresh Mussels 14.5 MGF
Spicy Marinara, Grilled Baguette

Soups & Salads

Sherry Crab Bisque Cup 6 | Bowl 8

Wedding Soup Cup 5 | Bowl 7

Chopped Salad 6 GF
Mixed Greens, Fresh Vegetables, Garlic Vinaigrette, Crumbled Blue Cheese

House Salad 6 MGF
Mixed Greens, Bacon, Onion, Egg, Cheddar Jack Cheese, Tomatoes, Homemade Croutons

Easter Salad 6 GF
Mixed Greens, Goat Cheese, Dried Cranberries, Candied Pecans, Granny Smith Apples, Balsamic Vinaigrette

Dessert

Strawberry Shortcake \$9
Towering Carrot Cake \$11
Chocolate Cake \$9
Limoncello Cake \$8

Easter Entrees

Bananas Foster French Toast 15 *Available Until 2pm*
Breadworks Egg Braid French Toast, Caramelized Bananas, Whipped Cream, Candied Pecans, Crisp Bacon

Pot Roast Hash 16 *Available Until 2pm*
Hand-Pulled Pot Roast, Peppers, Mushrooms, Onions, Potato Pancakes, Cheddar Jack Cheese, 2 Sunny Side Up Eggs, Toast

Crab Cake Florentine 19
Spinach Quiche, Fire Roasted Romesco Sauce, Roasted Fingerling Potatoes, Fresh Fruit

Char Grilled Easter Ham 19 MGF
Pineapple Chutney, Green Beans, Roasted Fingerling Potatoes

Easter Salad GF
Mixed Greens, Goat Cheese, Dried Cranberries, Candied Pecans, Granny Smith Apples, Balsamic Vinaigrette
With Chicken 16 **With Salmon** 20

Chicken Piccata 20
Pan-Seared Chicken, Capers, Asparagus, Lemon Beurre Blanc, Imported Linguine, Garlic Bread

Chicken Parmesan 20
Hand-Breaded Chicken, Mozzarella, Imported Linguine, Marinara, Garlic Bread

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

Steaks & Seafood

Seared Sea Scallops* 34 MGF
Garlic Spinach, Parmesan Risotto, Grilled Lemon, Fire Roasted Romesco Sauce

Simply Grilled Salmon* 25 MGF
Green Beans, Parmesan Risotto
Add Orange Glaze \$2

Cioppino* 28
Fresh Mussels, Shrimp, Scallops, White Fish, Tomato & Wine Broth, Grilled French Baguette

8 oz. Center Cut Filet* 38 GF
Premium Angus Filet, Smashed Redskins, Grilled Asparagus
Add Aged Bleu Cheese (GF) or Horseradish Butter \$2

Signature Jumbo Lump Crab Cakes 36
Green Beans, Parmesan Risotto

Twin Filet* & Crab Cake 38
Grilled Twin Filets, Cabernet Demi-Glace, Mini Crab Cakes, Lemon Beurre Blanc, Roasted Fingerling Potatoes

12 oz. Angus Prime Rib* 34 GF
Burgundy Mushrooms, Horseradish Sauce, Smashed Redskins, au Jus. *Offered After 4pm. Limited Availability.*

14 oz. New York Strip* 36 GF
Grilled Asparagus, Smashed Redskins
Add Aged Bleu Cheese (GF) or Horseradish Butter \$2

*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

Bee’s Knees 13

Ford’s Gin, Honey Simple Syrup, Lemon 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 Liquor, 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 Liquor, 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

Roja Mula 10

Teremana Blanco Tequila, Ginger Beer, Cranberry Juice, Lime

Black Cherry Mule 9

Red Stag, Ginger Beer, 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
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>Oregon</i>	59
Resonance Pinot Noir <i>Willamette Valley</i>	70
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



ATRIA'S EASTER *Catering*

THE COMPLETE EASTER PACKAGE

Choose (1):

- Easter Salad
- Sherry Crab Bisque
- Italian Wedding Soup

Package Includes:

- Green Beans Almondine
- Traditional Stuffing
- Smashed Redskins
 - Gravy

Choose (1):

- Brown Sugar Glazed Ham
- Roasted Turkey Breast +\$15
- Maple Bourbon Pot Roast +\$20

\$95

SERVES 4-5

A LA CARTE

Starters

SERVES 4-5

Atria's House Salad 24

Mixed Greens, Bacon, Onion, Egg, Cheddar Jack,
Tomato, Croutons

Chopped Salad 24

Mixed Greens, Fresh Vegetables, Garlic Vinaigrette,
Bleu Cheese

Easter Salad 24

Mixed Greens, Goat Cheese, Dried Cranberries,
Candied Pecans, Granny Smith Apples, Balsamic
Vinaigrette

Sherry Crab Bisque 18/quart

Italian Wedding Soup 18/quart

Mains

SERVES 4-5

Brown Sugar Glazed Ham 45

Roasted Turkey Breast 55

Maple Bourbon Pot Roast 60

Accompaniments & Add Ons

SERVES 4-5

Green Beans Almondine 18

Traditional Stuffing 18

Smashed Redskins 18

Gravy 12

Imported Penne 18

Petite Filet 12/each

Crab Cakes 16/each