

ATRIA'S

VALENTINE'S DAY MENU

STARTERS

Rhode Island Calamari 15
Lightly Breaded, Sweet & Spicy Peppers, Garlic Butter

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

Jumbo Lump Crab Dip 17
Lump Crab, Rich and Decadent Blend of Cheeses,
Yellow Corn Tortilla Chips

Fried Zucchini 14
Marinara, Horseradish, Parmesan

FEATURED COCKTAIL

Will You Accept This Rose? 13
Glendalough Rose Gin, Strawberry Simple Syrup,
Egg White, Lemon, Edible Glitter

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

DESSERTS

Triple Chocolate Cake 11

Strawberry Shortcake 9 GF

Limoncello Cake 8

Towering Carrot Cake 11

Vanilla Ice Cream 6 GF

FOR THE TABLE

Skillet Bread 6
Pull-Apart Bread, Dipping Oil

SEAFOOD

Pan-Seared Halibut 32
Red Pepper Romesco, Grilled Asparagus, Harvest Blend Grains

Signature Jumbo Lump Crab Cakes 36
Roasted Vegetables, Harvest Blend Grains

Simply Grilled Salmon* 25
Roasted Vegetables, Harvest Blend Grains
ADD LEMON BEURRE BLANC +2

Crab Stuffed Sole 26
Puff Pastry, Lobster Sauce, Grilled Asparagus

STEAKS

South African Lobster Tail & Filet* 48 MGF
South African Lobster Tail, Premium Angus Petite Filet, Harvest Blend Grains,
Grilled Asparagus, Drawn Butter

Twin Filets & Crab Cake* 36
Flame Grilled Twin Filets Topped With Mini Crab Cakes, Green Peppercorn
Demi, Lemon Butter, Smashed Redskins

12 Oz. Heavy-Aged Prime Rib* 36
Burgundy Mushrooms, Au Jus, Smashed Redskins
LIMITED AVAILABILITY. OFFERED AFTER 4PM.

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

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

CLASSICS

Duroc Pork Chop* 28 MGF
All Natural Corn-Fed Pork, Pepper Chutney, Smashed Redskins

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

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

Chicken Piccata 20 MGF
Pan-Seared Chicken, Capers, Asparagus, Lemon Beurre Blanc,
Smashed Redskins

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.

VALENTINE'S DAY COCKTAIL

Will You Accept This Rose? 13

Glendalough Rose Gin, Strawberry Simple Syrup, Egg White, Lemon, Edible Glitter

MARTINIS

Ginger's Pearadise 12

Vodka, Ginger Pear Juice, Ginger Simple Syrup, Fresh Lemon

Espresso Martini 12

Vodka, Coffee Liqueur, Cold Brew

Cucumber Martini 11

Cucumber Mint Vodka, Cucumber Simple Syrup, Fresh Lemon, Salt Rim

Lemon Drop Martini 11

Citrus Vodka, House-Made Sours, Limoncello, Sugar Rim

Gin & Juice 11

Gin, Muddled Orange, House-Made Sours, Sugar Rim

COPPER CUP CLASSICS

Blackberry Lemonade 12

Whisky, Blackberry Simple Syrup, Fresh Lemon, Soda

Jalisco Mule 11

Blanco Tequila, Fresh Lime, Cranberry Juice, Ginger Beer

Kentucky Mule 11

Bourbon, Fresh Lime, Ginger Beer

Moscow Mule 11

Vodka, Fresh Lime, Ginger Beer

SIGNATURE DRINKS

Cinfully Sour* 13

Reposado Tequila, Cinnamon Simple Syrup, Egg White, Fresh Lemon

Atria's Old Fashioned 13

Buffalo Trace Bourbon, Sugar Cube, Angostura Bitters, Luxardo Cherry, Orange Peel

Buffalo Trace Barrel-Aged Manhattan 14

Buffalo Trace Bourbon, Carpano Classico, Vermouth, Bitters, Luxardo Cherry

House Spiced Sangria 10

Red Wine Infused with Captain Morgan Spiced Rum, Pear, Apple, Cinnamon, Clove

Cran-Elder Spritz 12

Elderflower Liqueur, Carpano Bianco, Cranberry Juice, Prosecco

Strawberry Basil Mojito 11

Rum, Simple Syrup, Fresh Lemon, Basil, Strawberry, Soda

ATRIA'S BARREL PICKS

Our team hand-selects our bourbon barrels with the help of the master distiller at each distillery.

1 oz | 2 oz



Hirsch Single Barrel

8 | 16

Old Forester Single Barrel Barrel Strength

12 | 24

Angel's Envy Single Barrel Select

12 | 24

WINES BY THE GLASS

Cinzano Prosecco <i>Italy</i>	11 42	Backhouse Pinot Noir <i>California</i>	10 38
Club 44 Rosé <i>France</i>	12.5 48	Tassajara Pinot Noir <i>Monterey, California</i>	13 50
Villa Pereire L'Eclat White Bordeaux <i>Bordeaux, France</i>	15 58	Tiziano Chianti <i>Italy</i>	11 42
Movendo Moscato <i>Italy</i>	10 38	Scotto Zinfandel <i>Lodi, California</i>	13 50
Simonetti Pinot Grigio <i>Italy</i>	10 38	3SAPAS Malbec <i>Mendoza, Argentina</i>	12 46
Dr. Loosen "Dr. L" Riesling <i>Mosel, Germany</i>	11 42	Phantom Red Blend <i>California</i>	14 54
Ocean Road Sauvignon Blanc <i>South Australia</i>	12 46	Line 39 Merlot <i>California</i>	10 38
Hess Chardonnay <i>Monterey, California</i>	10 38	Avalon Cabernet <i>Lodi, California</i>	11 42
Silver Peak Chardonnay <i>North Coast, California</i>	11 42	Robert Hall Cabernet <i>Paso Robles, California</i>	13 50
Rodney Strong Chardonnay <i>Sonoma, California</i>	13 52	Castle Rock Cabernet <i>Paso Robles, California</i>	14 54
Cambria "Katherine's Vineyard" Chardonnay <i>Santa Rita, California</i>	15 58		

WINES BY THE BOTTLE

Stanford Sparkling <i>California</i>	30	Decoy Pinot Noir <i>California</i>	60
Veuve Clicquot Champagne <i>France</i>	100	Tenuta di Arceno Chianti Classico <i>Tuscany, Italy</i>	75
Santa Margherita Pinot Grigio <i>Italy</i>	65	Resonance Pinot Noir <i>Willamette Valley</i>	100
Chateau Ste Michelle Riesling <i>Washington</i>	48	Alexander Valley Red Blend <i>Sonoma, California</i>	70
Sonoma-Cutrer Chardonnay <i>California</i>	65	Red Schooner Malbec by Caymus <i>Argentina</i>	75
Fess Parker Estate Chardonnay <i>Santa Barbara, California</i>	62	Juggernaut Cabernet <i>California</i>	48
		The Critic Cabernet <i>Napa Valley, California</i>	62
		Elizabeth Spencer Cabernet <i>Napa Valley, California</i>	115
		Duckhorn Cabernet <i>Napa Valley, California</i>	125

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VALENTINE'S FEATURES

Available February 12, 13, 15 & 16

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Lightly Breaded, Sweet & Spicy Peppers, Garlic Butter

South African Lobster Tail & Filet* 48 MGF

South African Lobster Tail, Premium Angus Petite Filet,
Harvest Blend Grains, Grilled Asparagus, Drawn Butter

Signature Jumbo Lump Crab Cakes 36

Hand-Cut Fries, Coleslaw

14 Oz. New York Strip Steak* 36 GF

Grilled Asparagus, Smashed Redskins
ADD BLEU CHEESE (GF) OR HORSERADISH CRUST +2

Triple Chocolate Cake 11

FEATURED COCKTAIL

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