



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

Tomato & Wine Broth, 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

DESSERT

STRAWBERRY SHORTCAKE 9 GF

TOWERING CARROT CAKE 11

CHOCOLATE CAKE 9

LIMONCELLO CAKE 8

EASTER ENTREES

BANANAS FOSTER FRENCH TOAST 15

Breadworks Egg Braid French Toast, Caramelized Bananas, Whipped Cream, Candied Pecans, Crisp Bacon | Available Until 2 PM

POT ROAST HASH* 16

Hand-Pulled Pot Roast, Peppers, Mushrooms, Onions, Potato Pancakes, Cheddar Jack Cheese, 2 Sunny Side Up Eggs, Toast | Available Until 2 PM

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, Smashed Redskins, 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

HALIBUT* 32 MGF

Pan-Seared, Sun Dried Tomato, Basmati Rice, Charred Broccolini, Gremolada

SIMPLY GRILLED SALMON* 25 MGF

Green Beans, Basmati Rice

Add Miso 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, Basmati Rice

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* 36 GF

Burgundy Mushrooms, Horseradish Sauce, Smashed Redskins, Au Jus.

Offered After 4 PM | Limited Availability

14 OZ. NEW YORK STRIP* 36 GF

Grilled Asparagus, Smashed Redskins

Add Aged Bleu Cheese (GF) or Horseradish Butter +2

Please make us aware of any food allergies.

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

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 20/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

ATRIA'S

EASTER



COMPLETE EASTER FEAST REHEATING INSTRUCTIONS

SOUP

Empty containers of soup into a sauce pan. Heat on medium until desired temperature.

STUFFING

Preheat oven to 400F. Place aluminum stuffing containers with lid in oven. Bake for 10 minutes.

PASTA

Preheat oven to 400F. Bake for 15-20 minutes. Stir and serve.

GREEN BEANS

Preheat oven to 400F. Place green bean container with lid in oven. Bake for 10 minutes.

GRAVY

Empty containers of gravy into saucepan. Heat until desired temperature.

SMASHED REDSKINS

Preheat oven to 400F. Place smashed redskins containers with lid in oven. Bake for 10 minutes. Stir and serve.

CRAB CAKE

Preheat oven to 400F. Bake uncovered for 12-15 minutes or until hot and lightly golden brown.

POT ROAST

Preheat oven to 400F. Bake for 25 minutes, stir, continue baking for 10 minutes or until hot.

HAM

Preheat oven to 400. Place pan in oven uncovered. Bake uncovered for 10 minutes.

FILET

Preheat oven to 400F. Bake uncovered for 10-30 minutes depending on the temperature you prefer. Medium rare approximately 10 minutes. Well done can take 25-30 minutes. Use a meat thermometer to ensure a perfect result.

TURKEY BREAST

Preheat oven to 400F. Place pan in oven uncovered. Bake for 10 minutes.