

# ATRIA'S

## STARTERS

**MINI BURGERS** 14 MGF  
American Cheese, Ketchup,  
Mustard, Red Onion, Pickle

**SPRING MUSSELS** 14.5 MGF  
Tomato & Wine Broth,  
Grilled Baguette

**FRIED ZUCCHINI** 14  
Parmesan, Marinara, Horseradish

**BRUSCHETTA** 11.5  
Toasted Baguette, Tomato, Basil,  
Balsamic Drizzle

**POT ROAST NACHOS** 15  
Cheddar Jack, Sour Cream, Jalapeño,  
Scallion, Tomato

**SPINACH & ARTICHOKE DIP** 12 MGF  
Spinach, Artichoke, Smoked Gouda,  
Fried Pita

**ATRIA'S WINGS** 17  
Sweet & Tangy. Choice of Peppercorn  
Ranch or Bleu Cheese.

**RHODE ISLAND SHRIMP** 14 GF  
Sautéed Shrimp, Spicy Peppers, Garlic Butter

**FOR THE TABLE**  
**SKILLET BREAD** 6

## SOUP & SALAD

**SHERRY CRAB** CUP 6 | BOWL 9

**ITALIAN WEDDING** CUP 5 | BOWL 8

**HOUSE** 7 MGF  
Mixed Greens, Bacon, Onion, Egg, Cheddar Jack, Tomato, Crouton

**CHOPPED** 7 GF  
Mixed Greens, Fresh Vegetables, Garlic Vinaigrette, Bleu Cheese

## BIG SALADS

**SALMON STRAWBERRY SALAD\*** 18 GF  
Chilled & Marinated Salmon, Mixed Greens, Strawberry, Goat Cheese, Almond,  
Poppseed Vinaigrette

**MEDITERRANEAN CHICKEN SALAD** 18 MGF  
Grilled Chicken, Mixed Greens, Kalamata Olives, Feta, Red Onion, Tomato, Cucumber,  
Pita, Pepperoncini, Lemon Pepper Vinaigrette

**STEAK SALAD\*** 19 MGF  
Mixed Greens, Egg, Tomato, Cheddar Jack, Crispy Onion Straws, Peppercorn Ranch

**LARGE HOUSE SALAD** 11 MGF  
Mixed Greens, Bacon, Egg, Onion, Cheddar Jack, Tomato, Crouton  
ADD GRILLED CHICKEN +7 | STEAK\* +9 | SALMON\* +11 | SHRIMP +10

**LARGE CHOPPED** 11 GF  
Mixed Greens, Fresh Chopped Vegetables, Bleu Cheese, Garlic Vinaigrette  
ADD GRILLED CHICKEN +7 | STEAK\* +9 | SALMON\* +11 | SHRIMP +10

### HOMEMADE DRESSINGS (GF)

Peppercorn Ranch, Garlic Vinaigrette, Bleu Cheese,  
Poppseed Vinaigrette, Balsamic Vinaigrette, Honey Mustard

## SIDES 5.5

**Smashed Redskins (GF)**  
**Hand Cut Fries**  
**Stir Fry Vegetables**  
**Grilled Asparagus (GF)**  
**Green Beans (GF)**  
**Jasmine Rice**  
**Coleslaw (GF)**  
**Potato Pancakes +2**

Please make us aware of any food allergies.

GF Items come naturally free of gluten MGF Items may be prepared gluten-free 🌶️ Spicy  
\*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.

## HANDHELDS

Choice of Coleslaw or Hand-Cut Fries  
Make It An Impossible Burger! +2 Gluten-Free Bun +1

**CRABCAKE SANDWICH** 19  
Chipotle Remoulade, Lettuce, Tomato, Brioche

**AWARD-WINNING CHEDDAR BURGER\*** 16 MGF  
Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Mustard, Mayo, Brioche

**ROAST TURKEY CLUB** 14.5 MGF  
Turkey Breast, Aged Cheddar, Swiss, Bacon, Lettuce, Tomato, Mayo

**CLASSIC REUBEN** 17 MGF  
Hand-Cut Corned Beef, Sauerkraut, Swiss, Thousand Island, Rye

**HAND BREADED COD\*** 15  
Panko Breaded Filet, Brioche, Choice of House Tartar or Cocktail Sauce

**CRISPY CHICKEN WRAP** 15  
Mixed Greens, Bacon, Egg, Onion, Cheddar Jack, Tomato, Crouton,  
Warmed Flour Tortilla

## ATRIA'S CLASSICS

**PORK FILET GORGONZOLA\*** 22 MGF  
Bacon Wrapped Pork Filets, Atria's Signature BBQ, Potato Pancakes, Gorgonzola

**BABY BACK RIBS**  
Slow Smoked Ribs, Atria's Signature BBQ, Hand Cut Fries  
HALF RACK 18 | FULL RACK 26

**CHICKEN POT PIE** 18  
Hand-Pulled Chicken, Fresh Vegetable Stew, Puff Pastry

**BOURBON MAPLE GLAZED POT ROAST** 21  
Braised Overnight, Bourbon Maple Glazed, Smashed Redskins, Vegetable Gravy

**CLASSIC SHORT RIBS** 28  
Braised, Smashed Redskins, Green Beans

## ITALIAN TRADITIONS

Substitute Gluten-Free Pasta +2

**SUMMER CAPRESE CHICKEN PASTA** 19 MGF  
Marinated Grilled Chicken, Tomato, Basil, Garlic, Imported Linguine

**TOMATO VODKA PASTA** 15 MGF  
Freshly Chopped Spinach, Vodka Sauce, Imported Penne  
ADD GRILLED CHICKEN +7 | SALMON\* +11 | SHRIMP +10

**CHICKEN PARMESAN** 21 MGF  
Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

**CHICKEN PICCATA** 21 MGF  
Pan-Seared Chicken, Capers, Lemon Beurre Blanc, Asparagus, Imported Linguine

## STEAKS & SEAFOOD

**SIGNATURE JUMBO LUMP CRAB CAKES**  
Chipotle Remoulade, Hand Cut Fries, Coleslaw  
SINGLE 22 | DOUBLE 36

**ENGLISH STYLE COD\*** 21 MGF  
Fresh Atlantic Cod, Parmesan Breadcrumbs, Green Beans, Jasmine Rice,  
Grilled Lemon

**CIOPPINO\*** 28  
Mussels, Shrimp, Scallops, White Fish, Tomato & Wine Broth, Grilled French Baguette

**MISO GLAZED HALIBUT** 30 MGF  
Pan-Seared, Stir Fry Vegetables, Jasmine Rice, Roasted Red Pepper Tapenade

**SIMPLY GRILLED SALMON\*** 25 GF  
Grilled Asparagus  
ADD LEMON BEURRE BLANC OR MISO GLAZE +2

**CENTER CUT FILET\*** GF  
Grilled Asparagus, Smashed Redskins  
ADD AGED BLEU CHEESE (GF) OR HORSERADISH BUTTER +3  
6 OZ 34 | 8 OZ 40

**14 oz. NEW YORK STRIP\*** 36 GF  
Grilled Asparagus, Smashed Redskins  
ADD AGED BLEU CHEESE (GF) OR HORSERADISH BUTTER +3

## FEATURED MARTINIS

**FRENCH MARTINI 12**  
Vodka, Raspberry Liqueur, Pineapple Juice

**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

Enjoy these martinis for \$7 every Thursday.

## 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



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**

**BUFFALO TRACE SINGLE BARREL 8 | 16**

**MAKER'S MARK 1930 N' ATRIA'S SINGLE BARREL 9 | 18**

**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