

ATRIA'S

NEW YEAR'S EVE

WEDNESDAY, DECEMBER 31, 2025 | MENU STARTS AT 3PM

2025
NYE

APPETIZERS

RHODE ISLAND CALAMARI 15
Lightly Breaded, Sweet & Spicy Peppers, Garlic Butter

QUATTRO FROMAGE 14
Sherry Four-Cheese Blend, Spinach, Grilled Pita

FRIED ZUCCHINI 14
Marinara, Horseradish, Parmesan

FRIED GOAT CHEESE 14
Panko Crusted, Fresh Greens, Dates, Pecans,
Balsamic, Prosciutto

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

SOUPS & SALADS

SIGNATURE SHERRY CRAB BISQUE 6 | 9

ITALIAN WEDDING SOUP 5 | 8

HOLIDAY SALAD 7
Mixed Greens, Granny Smith Apples, Dried Cranberries,
Goat Cheese, Toasted Pecans, Balsamic Vinaigrette

CHOPPED SALAD 7
Mixed Greens, Fresh Vegetables, Garlic Vinaigrette,
Bleu Cheese

STEAKS

12 OZ. HEAVY-AGED PRIME RIB* 42
Burgundy Mushrooms, Au Jus, Horseradish, Smashed Redskins
Limited Availability. Offered After 4PM.

SOUTH AFRICAN LOBSTER TAIL & FILET* 50
South African Lobster Tail, Premium Angus Petite Filet,
Parmesan Risotto, Grilled Asparagus, Drawn Butter

TWIN FILETS & CRAB CAKE* 38
Flame Grilled Twin Filets Topped With Mini Crab Cakes,
Green Peppercorn Demi, Lemon Butter, Smashed Redskins

8 OZ. CENTER CUT ANGUS FILET* 40
Grilled Asparagus, Smashed Redskins

14 OZ. NEW YORK STRIP STEAK* 38
Grilled Asparagus, Smashed Redskins

SEAFOOD

CRAB STUFFED SOLE 26
Puff Pastry, Lobster Sauce, Grilled Asparagus

MAPLE CIDER GRILLED MAHI 28
Apple Cider Glaze, Sweet Potatoes, Green Beans

SIMPLY GRILLED SALMON* 25
Grilled Asparagus, Long Grain Rice
Add Lemon Beurre Blanc +\$2

SIGNATURE JUMBO LUMP CRAB CAKES 36
Grilled Asparagus, Parmesan Risotto

GRILLED HALIBUT 30
Charred Broccoli and Cauliflower, Long Grain Rice, Roasted
Red Pepper Aioli

CLASSICS

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

CIDER BRAISED SHORT RIBS 30
Caramelized Onions, Smashed Redskins, Green Beans

DUROC PORK CHOP* 28
All Natural Corn-Fed Pork, Pepper Chutney, Smashed Redskins

FRA DIABLO 21
Spicy Sausage, Grilled Chicken, Banana Peppers, Mozzarella,
Vodka Sauce, Stuffed Banana Pepper, Penne Pasta

CHICKEN PICCATA 21
Pan-Seared Chicken Breast, Tangy Lemon Sauce, Grilled
Asparagus, Smashed Redskins

CHICKEN PARMESAN 21
Hand-Breaded Chicken, Mozzarella, Marinara, Linguine

*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.

FEATURED MARTINIS

FRENCH MARTINI 12

Haku Vodka, Raspberry Liqueur, Pineapple Juice

PEACH BELLINI 13

Union Forge Vodka, Juliette Peach Liqueur, Orange Juice, Prosecco

ESPRESSO MARTINI 12

Haku Vodka, Coffee Liqueur, Cold Brew

GINGER'S PEARADISE 11

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

LEMON DROP 11

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

GIN & JUICE 11

Iron City Distilling Gin, Muddled Orange, House-Made Sours, Sugar Rim

COPPER CUP CLASSICS

SEASONAL MULE 12

A seasonal twist on the classic Moscow Mule. Made with Union Forge Vodka.

JALISCO MULE 11

Blanco Tequila, Fresh Lime, Cranberry Juice, Ginger Beer

KENTUCKY MULE 11

Bourbon, Fresh Lime, Ginger Beer

MOSCOW MULE 11

Union Forge Vodka, Fresh Lime, Ginger Beer



SIGNATURE DRINKS

HUGO SPRITZ 11

Elderflower Liqueur, Prosecco, Mint, Soda

CLASSIC PALOMA 11

Blanco Tequila, Fresh Lime, Grapefruit Soda

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

AGED IN-HOUSE AT ATRIA'S USING WHITE OAK, GENUINE AGING BARRELS

HOUSE SPICED SANGRIA 10

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

ATRIA'S BARREL PICKS

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	Vignetti Del Sole Montepuciano <i>Abruzzo, 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
Selbach Incline Dry Riesling <i>Mosel, Germany</i>	12 46	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
Rodney Strong Chardonnay <i>Sonoma, California</i>	13 52	Boyer de Bar 'Combe Croze' Cabernet <i>France</i>	12 46
Cambria "Katherine's Vineyard" Chardonnay <i>Santa Rita, California</i>	15 58	Robert Hall Cabernet <i>Paso Robles, California</i>	13 50

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