

# 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

**Sweetie Martini 10**  
White Chocolate, Vanilla Vodka, Amaretto, Grenadine

### SOUPS & SALADS

**Signature Sherry Crab Bisque 6 | 9**

**Italian Wedding Soup 5 | 8**

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

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

**Caesar Salad 7 MGF**  
Romaine, Parmesan, Crouton, Caesar

#### 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 7**  
Pull-Apart Bread, Dipping Oil

### SEAFOOD

**Pan-Seared Halibut 36 MGF**  
Red Pepper Romesco, Grilled Asparagus, Long Grain Rice

**Signature Jumbo Lump Crab Cakes 36**  
Roasted Vegetables, Parmesan Risotto

**Simply Grilled Salmon\* 25 MGF**  
Grilled Asparagus, Long Grain Rice  
ADD LEMON BEURRE BLANC +2

**Crab Stuffed Sole 30**  
Puff Pastry, Lobster Sauce, Grilled Asparagus

### STEAKS

**South African Lobster Tail & Filet\* 50 MGF**  
South African Lobster Tail, Premium Angus Petite Filet, Parmesan Risotto,  
Grilled Asparagus, Drawn Butter

**Twin Filets & Crab Cake\* 42**  
Two 4 oz. Twin Filets Topped With Mini Crab Cakes, Green Peppercorn  
Demi, Lemon Butter, Smashed Redskins

**12 Oz. Heavy-Aged Prime Rib\* 42 GF**  
Burgundy Mushrooms, Au Jus, Smashed Redskins  
LIMITED AVAILABILITY. OFFERED AFTER 4PM.

**8 Oz. Center Cut Angus Filet\* 40 GF**  
Grilled Asparagus, Smashed Redskins  
ADD BLEU CHEESE (GF) OR HORSERADISH CRUST +3

**14 Oz. New York Strip Steak\* 38 GF**  
Grilled Asparagus, Smashed Redskins  
ADD BLEU CHEESE (GF) OR HORSERADISH CRUST +3

### 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 21**  
Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

**Chicken Piccata 21 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

**SWEETIE MARTINI** 10  
White Chocolate, Vanilla Vodka, Amaretto, Grenadine

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  
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	Vignetti Del Sole Montelpuciano <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

# ATRIA'S

## VALENTINE'S FEATURES

*Available February 12 - 15*

### **Jumbo Lump Crab Dip 17**

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

### **South African Lobster Tail & Filet\* 50 MGF**

South African Lobster Tail, Premium Angus Petite Filet,  
Parmesan Risotto, Grilled Asparagus, Drawn Butter

### **Crab Stuffed Sole 30**

Puff Pastry, Lobster Sauce, Grilled Asparagus

### **12 Oz. Heavy-Aged Prime Rib\* 42**

Burgundy Mushrooms, Au Jus, Smashed Redskins  
LIMITED AVAILABILITY. OFFERED AFTER 4PM.

### **Triple Chocolate Cake 11**



## **FEATURED COCKTAIL**

### **Sweetie Martini 10**

White Chocolate, Vanilla Vodka, Amaretto, Grenadine

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