

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

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VALENTINE'S FEATURES

Available February 12 - 15

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

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

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Puff Pastry, Lobster Sauce, Grilled Asparagus

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