



## Lunch Prix Fixe

Please Choose One Item from Each Category  
Two Courses – \$24 Per Person | Three Courses – \$29 Per Person

### First

**WARM MARINATED OLIVES**

Pickled Lemon, EVOO,  
Grilled Crostini

**HUMMUS**

Roasted Root Vegetables,  
Toasted Flatbread

**TOMATO BASIL SOUP**

Served with Mini Grilled American  
Cheese Sandwiches

**WHITE BEAN FRICASSEE**

Slow Cooked White Beans,  
Baguette

**SOMEWHAT CHOPPED  
WEDGE**

Iceberg, Tomatoes, Onions,  
Bacon, Julienned Peppers,  
Cucumbers, Russian Dressing,  
Crumbled Blue Cheese

**CAESAR SALAD**

Hearts of Romaine, Homemade  
Caesar Dressing (Apple Cider  
Vinegar, Parmesan, Anchovies),  
Brioche Croutons

**MUSSELS**

Blue Mussels, Garlic, White  
Wine, Coconut Broth

### Second

**MUSHROOM FLATBREAD**

Wild Mushroom, Fontina Asiago  
Cheese, Extra Virgin Olive Oil,  
White Wine

**MARGHERITA FLATBREAD**

Marinara Sauce, Mozzarella  
Cheese, Basil

**KUNG PAO CHICKEN LOLLIPOP**

Asian Inspired Hot & Sweet Wings,  
Crushed Peanuts

**CLASSIC BUFFALO WINGS**

Blue Cheese Dip, Celery

**CRISPY CALAMARI**

Marinara, Citrus Sauce

**MUSHROOM RAVIOLI**

Pepper & Onion Caponata

**WAGYU SMASH BURGER**

Lettuce, Onion, Tomato, Pickle,  
American Cheese, Chef's Secret  
Sauce, House Cut Fries

**KOREAN LAMB SLIDERS**

Bulgogi Sauce, Kimchi Mayo,  
Red Cabbage, Kimchi

**BEYOND MEAT SMASH BURGER**

Signature Beyond Meat Patty,  
Spicy Mayo, House Cut Fries

**CRISPY CHICKEN SANDWICH**

Pickle Juice Chili & Cilantro Brine,  
Spicy Mayo, Pickled Onions,  
House Cut Fries

**SPICY TUNY & AVOCADO ROLL**

Spicy Mayo

**VEGGIE ROLL**

Soy Sauce

### Third

**CHOICE OF: ICE CREAM OR SORBET**

Please Inquire with Your Server for Available Flavors

### Lite Fair

**VEGETARIAN CASSOULET**

Artichoke, Pink Peppercorn, Heirloom Tomato,  
White Bean, Puff Pastry

**\$18****GRILLED SALMON**

Citrus Gastrique, Arugula Caper Salad,  
Watermelon Radish

**\$25****CLASSIC ROAST CHICKEN**

Porcini Cream, Sauteed Vegetables, Mashed  
Potatoes

**\$22****GRILLED BRANZINO**

Roasted Carrots, Basil Chimichurri

**\$29****BONE-IN BUTTER CHICKEN**

Tandoor Marinated Chicken Breast, Indian  
Inspired Tomato Sauce, Butter Naan

**\$22****NY STRIP STEAK**

Sauteed Vegetables, Hasselback Potato, Au Jus

**\$36****ASIAN STYLE GRASS FED BEEF SHORT RIBS**

Tamari, Lemongrass, Thai Bird Chilies, Charred  
Broccolini, Steamed Basmati

**\$25****SUNNYBROOK FARMS GRASS FED 10 OZ.  
FILET MIGNON**

Sauteed Vegetables, Hasselback Potato,  
Classic Demi Glaze

**\$52****SEARED TUNA STEAK**

Sauteed Spinach, Edamame, Citrus Glaze

**\$26****HERB CRUSTED LAMB CHOPS**

Sauteed Vegetables, Hasselback Potato

**\$52**

Please note: Pre Fixe Lunch Menu is not available during special events at Atlas.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH, CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUT, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.