

Snacks

WARM MARINATED OLIVES	\$5
Pickled Lemon, EVOO, Grilled Crostini	
HOUSE MADE KIMCHI	\$5
Napa Cabbage, Gochugaru, Ginger, Garlic, Daikon, Apple Cider Vinegar	
HUMMUS	\$8
Roasted Rainbow Carrots, Toasted Flatbread	

Salads

Grilled Chicken +\$6 Shrimp +\$12 Salmon +\$12

GEM NIÇOISE SALAD WITH SEARED TUNA	\$28
Gem Lettuce, Quail Eggs, Potato Fritter, Tomatoes, Onions, French Beans, Cucumbers, Red Wine Vinaigrette, Olives	
CAESAR SALAD	\$17
Hearts of Romaine, Homemade Caesar Dressing (Apple Cider Vinegar, Parmesan, Anchovies), Brioche Croutons	
GREEK SALAD	\$17
Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions	

Sushi

SPICY TUNA & AVOCADO ROLL	\$17
LOBSTER ROLL WITH FRESH MANGO SALAD	\$24
SUMMER VEGGIE ROLL	\$15

Soup

SHRIMP TOM YUM	\$16
Two Large Shrimps, Coconut Milk, Galangal, Lemongrass, Bird's Eye Chili, Kaffir Lime	
TOMATO BASIL	\$14
Served with Mini Grilled American Cheese Sandwiches Add: Topped with Caviar +\$10	
LOBSTER BISQUE	\$17
Classic Flavorful Lobster Soup Enhanced with Brandy and Fresh Cream	

Pasta

MAINE LOBSTER RAVIOLI	\$30
Lemon Beurre Blanc, Balsamic Glaze	
TAGLIATELLE ARRABBIATA	\$20
Rustic Italian-Style Tomato Sauce, Basil Pesto, Parmesan	
TAGLIATELLE AGLIO E OLIO WITH SHRIMP	\$27
Tossed with Olive Oil, Garlic, Crushed Chili, Shrimp	

Flatbreads

Regular & Gluten-Free Crust Available

GRUYERE, BACON & FIG	\$19
Fig Reduction	
MARGHERITA	\$19
Marinara Sauce, Mozzarella Cheese, Basil	
BUTTER CHICKEN	\$22
Tandoor Marinated Chicken Breast, Indian Inspired Tomato Sauce	

Sides

BUTTER NAAN	\$5
SAUTÉED SEASONAL VEGETABLES	\$9
SAUTÉED EDAMAME, SPINACH & BROCCOLI	\$9
CLASSIC MAC & CHEESE	\$9
IDAHO MASHED POTATOES	\$9
HASSELBACK POTATO	\$9
TRUFFLE PARMESAN FRIES	\$11
STEAMED BASMATI RICE	\$6

Small Plates

CLASSIC SHRIMP COCKTAIL	\$22
Fresh Horseradish, Lemon, Atlas Cocktail Sauce	
TWICE COOKED KUNG PAO PORK RIBS	\$16
Crispy Pork Ribs, Asian Inspired Hot and Sweet Sauce, Shaved Celery	
CLASSIC BUFFALO WINGS	\$15
Blue Cheese Dip, Celery	
CHICKEN & LEEK DIMSUM	\$12
Steamed Wheat Parcels with Seasoned Chicken and Leeks, Tamari Dipping Sauce	
KALE & VEGETABLE DIMSUM	\$10
Steamed Wheat Parcels with Seasoned Kale Stuffing, Tamari Dipping Sauce	
LOBSTER SALAD STUFFED TOMATO	\$27
Beefsteak Tomato, Lobster Claw, Seasoned Mayo Coleslaw	
CRISPY CALAMARI	\$17
Marinara, Citrus Sauce	
MUSSELS	\$18
Blue Mussels, Garlic, White Wine, Coconut Broth	
TOGARASHI GRILLED SHRIMP	\$22
Japanese Spiced Shrimp, Bang Bang Dipping Sauce (Pickled Chili and Mayo)	
TORCHED OYSTERS	\$20
Yuzu Lemon Kosho, Herb and Garlic Panko Crust	

Large Plates

CHICKEN MILANESE	\$24
Marinara Sauce, Cheese Crust, Summer Arugula Salad	
CLASSIC ROAST CHICKEN	\$29
Sautéed Vegetables, Mashed Potatoes, Sauce Bearnaise	
CAULIFLOWER MANCHURIAN	\$21
Cauliflower, Indo Chinese Chili Sauce, Scallion Butter Naan	
ASIAN STYLE GRASS FED BEEF SHORT RIBS	\$36
Tamari, Lemongrass, Thai Bird Chilies, Sautéed Vegetables, Steamed Basmati	
SEARED TUNA STEAK	\$32
Sautéed Spinach, Edamame, Citrus Glaze	
GRILLED SALMON	\$29
Citrus Gastrique, Arugula Caper Salad, Watermelon Radish	
GRILLED BRANZINO	\$29
Roasted Carrots, Basil Chimichurri	
GRILLED LOBSTER	\$45
Garlic Miso Butter, Sautéed Seasonal Vegetables	
NY STRIP STEAK	\$36
Sautéed Vegetables, Hasselback Potato, Au Jus	
16 OZ. RIBEYE STEAK	\$48
Red Wine Jus, Potato Croquet, Basil Chimichurri	
LAMB CHOPS WITH COWBOY BUTTER 'TADKA'	\$52
Cajun Seasoned Lamb Chops, Tempered (Tadka) with Herb and Paprika Butter	
PORK STEAK WITH ANCHO CHERRY GLAZE	\$25
Caraway and Cumin Crusted Pork Steak, Ancho Chili, Cherry Glaze, Soy Reduction	
LOBSTER & KIMCHI FRIED RICE	\$19
Quick Sautéed Asian Inspired Fried Rice with Fresh Lobster Claw	

Handheld

WAGYU BURGER	\$24
Lettuce, Onion, Tomato, Pickle, American Cheese, Chef's Secret Sauce, Shoestring Fries	
ATLAS BEET BURGER	\$18
Arugula, Feta, Kimchi Mayo, Shoestring Fries	
BEYOND MEAT SMASH BURGER	\$18
Signature Beyond Meat Patty, Spicy Mayo, Shoestring Fries	
MAINE LOBSTER ROLL	\$27
Demi Baguette, Lobster Claw, Seasoned Mayo Coleslaw, Salted Potato Chips	
CRISPY CHICKEN SANDWICH	\$22
Pickle Juice Chili & Cilantro Brine, Spicy Mayo, Pickled Onions, Shoestring Fries	

Red

		GLASS	BOTTLE
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$12	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	Milbrandt, Merlot, <i>Washington</i> 2019	\$13	\$45
104	Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018	\$19	\$72
105	Clarendelle, Bordeaux, <i>France</i> 2016	\$20	\$90
			BOTTLE
106	Clarendelle, Clarence Dillon, Bordeaux, <i>France</i> 2016		\$82
107	Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013		\$275
108	Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021		\$68
109	Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018		\$62
110	Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020		\$68
111	Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018		\$80
112	Cavaliere, d'Oro, Toscana, <i>Italy</i> 2016		\$120
113	Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015		\$200
114	Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011		\$150
115	Clos Marsalette, Pessac-Leognan, <i>France</i> 2015		\$180

White

		GLASS	BOTTLE
116	Mazzacorona, Pinot Grigio, <i>Italy</i> 2022	\$12	\$40
117	Frisk, Riesling, <i>Australia</i> 2022	\$12	\$44
118	Blue Quail, Sauvignon Blanc, <i>California</i> 2021	\$14	\$44
129	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
120	Hess Select, Sauvignon Blanc, <i>California</i>	\$15	\$45
121	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
			BOTTLE
122	Guillaume Gonnet, Cotes du Rhone Rouge, <i>France</i> 2016		\$120
123	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150

Champagne

	BOTTLE
Collet, Brut Art Deco, Premier Cru	\$150
Veuve, Clicquot Brut	\$150
Bertrand Senecourt Beau Joie, Special Cuvee, Brut	\$350

Beer

BOTTLE / CAN (Domestic)		BOTTLE / CAN (Imported)	
Long Island Bluepoint Toasted Lager	\$7	Corona Extra	\$9
Budweiser	\$8	Corona Light	\$9
Sam Adams Lager	\$8	Heineken	\$9
Blue Moon	\$8	Stella Artois	\$10
Bud Light	\$8	Delirium (1 pint) served with lotus chips	\$15
Voodoo Ranger IPA	\$9		
DRAFT			
Inquire for Draft Selection	\$10		