



# Father's Day Brunch

\$45 Per Person

Please Choose One Item from Each Category

## First

### THE ROSLYN BREAKFAST

2 Farm Eggs Any Style, Grilled Tomato, Choice of 1 Meat (Ham, Bacon, Pork Sausage, Chicken Sausage), Served with Home Fries and Toast

### FRESH FRUIT PLATE

Pineapple, Cantaloupe, Melon, Strawberries, Blueberries, Raspberries

### ATLAS BENEDICT

2 Poached Eggs, Toasted English Muffin, Hollandaise Sauce, Choice of Griddled Ham, Spinach, or Smoked Salmon, Served with Breakfast Potatoes and Choice of 1 Meat on the Side (Bacon, Pork or Chicken Sausage)

### CRISPY CALAMARI

Marinara, Citrus Sauce

### SCRAMBLED EGG WITH CRISPY LEEKS & CAVIAR

Served with Mini Grilled Cheese Sandwiches

### CAESAR SALAD

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

### GEM NIÇOISE SALAD WITH QUAIL EGGS

Gem Lettuce, Potato Fritter, Tomatoes, Onions, French Beans, Cucumbers, Red Wine Vinaigrette, Olives

### TOMATO BASIL SOUP

Served with Mini Grilled Cheese Sandwiches  
*Add: Topped with Caviar +10*

### FLATBREAD

Choice of Margherita, Mushroom, or Butter Chicken

### TWICE COOKED KUNG PAO PORK RIBS

Crispy Pork Ribs, Asian Inspired Hot and Sweet Sauce, Crushed Peanuts

### KALE DIMSUM

Steamed Wheat Parcels with Seasoned Kale Stuffing

### CHICKEN AND LEEKS DIMSUM

Steamed Wheat Parcels with Seasoned Chicken and Leeks

### ATLAS LOBSTER BISQUE

Classic Flavorful Lobster Soup Enhanced with Brandy and Fresh Cream

## Second

### ASIAN STYLE SHORT RIBS

Sautéed Edamame, Broccoli, Spinach

### LAMB CHOPS WITH COWBOY BUTTER 'TADKA' +20

Cajun Seasoned Lamb Chops, Tempered with Herb and Paprika Butter

### GRILLED LOBSTER WITH CHILI MISO BUTTER +20

Sautéed Vegetables

### PORK STEAK WITH ANCHO CHERRY GLAZE

Caraway and Cumin Crusted Pork Steak, Ancho Chili, Cherry Glaze, Soy Reduction

### LOBSTER AND KIMCHI FRIED RICE

Quick Sautéed Asian Inspired Fried Rice with Fresh Lobster Claw

### CHICKEN MILANESE WITH SUMMER ARUGULA SALAD

Italian Inspired Breaded Chicken Steak

### SMOKED BEET BURGER

Arugula, Feta, Kimchi Mayo, House Cut Fries

### CRISPY CAULIFLOWER MANCHURIAN WITH SCALLION BUTTER NAAN

Cauliflower, Indo Chinese Chili Sauce, Claypit Baked Bread

### PENNE WITH ZUCCHINI AND BROCCOLI

Marinara Sauce

### TAGLIATELLE AGLIO E OLIO WITH SHRIMP

Pasta Tossed with Olive Oil, Garlic, Crushed Chili, Shrimp

### KASHMIRI LAMB ROGAN JOSH WITH GARLIC BUTTER NAAN

Lamb Curry Spiced with Chili, Fennel, Ginger, Claypit Baked Bread

### MALAI KOFTA WITH GARLIC BUTTER NAAN

Summer Vegetables and Indian Ricotta Dumplings in Our Signature Tomato Sauce, Claypit Baked Bread

## Third

### INDIAN MANGO KULFI POP

Peanut Brittle

### ETON MESS

Strawberry, Meringue Cookies, Ricotta Whipped Cream, Berry Compote

### ICE CREAM SUNDAE CART

Strawberry, Vanilla, and Chocolate Ice Cream with Assorted Toppings Scooped Tableside

### CHOCOLATE LAVA CAKE

Salted Caramel Gelato

## Red

		<b>GLASS</b>	<b>BOTTLE</b>
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
			<b>BOTTLE</b>
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

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

## Champagne

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

## Beer

<b>BOTTLE / CAN (Domestic)</b>		<b>BOTTLE / CAN (Imported)</b>	
Long Island Bluepoint Toasted Lager	\$7	Corona Extra	\$9
Budweiser	\$8	Corona Light	\$9
Sam Adams Lager	\$8	Heineken	\$9
Blue Moon	\$8	Stell Artois	\$10
Bud Light	\$8	Delirium (1 pint) <i>served with lotus chips</i>	\$15
Voodoo Ranger IPA	\$9		
<b>DRAFT</b>			
Dogfish Head 60 Minute IPA	\$10	Sam Adams (seasonal)	\$10
Modelo	\$10	Dos Equis	\$10
Yuengling Lager	\$10	Stella Artois	\$10

\*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.