

Salads

Grilled Chicken +\$8 Shrimp +\$12 Salmon +\$12

ROASTED BEET & GOAT CHEESE SALAD	\$17
Mandarin, Fennel, Arugula, Red Wine Vinaigrette	
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	

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

CHARRED BRUSSEL SPROUTS WITH HOT HONEY	\$12
SAUTÉED EDAMAME, SPINACH & BROCCOLI	\$9
CLASSIC MAC & CHEESE	\$9
HASSELBACK POTATO	\$9

Chef Curated Fries

Caviar +\$12

CLASSIC AMERICAN HAND CUT FRIES	\$7
Sea Salt	
TRUFFLE PARMESAN HAND CUT FRIES	\$11
Truffle Oil, Parmesan Cheese	
INDIAN MAGIC MASALA HAND CUT FRIES	\$11
CANADIAN "POUTINE" HAND CUT FRIES	\$11
Topped with Cheese and Gravy	

Dips & Chutneys

HOUSE MADE GUACAMOLE	\$3
CHEF'S SECRET SPICY MAYO	\$3
INDIAN CHUTNEY TRIO	\$3
HOUSE MADE GREEN GODDESS	\$3

Handheld

WAGYU SMASH BURGER	\$25
Lettuce, Onion, Tomato, American Cheese, Chef's Secret Sauce, Classic American Hand Cut Fries	
BEYOND MEAT SMASH BURGER	\$18
Signature Beyond Meat Patty, Lettuce, Onion, Tomato, American Cheese, Chef's Secret Sauce, Classic American Hand Cut Fries	
CRISPY CHICKEN SANDWICH	\$22
Pickle Juice Chili & Cilantro Brine, Spicy Mayo, Pickled Onions, Classic American Hand Cut Fries	

Small Plates

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	
SPICY TUNA & AVOCADO SUSHI ROLL	\$14
Spicy Mayo	
AVOCADO VEGGIE SUSHI ROLL	\$12
Gari, Wasabi	
CLASSIC SHRIMP COCKTAIL	\$22
Fresh Horseradish, Lemon, Atlas Cocktail Sauce	
CHICKEN WINGS	\$15
Classic, Jamaican Rub or Teriyaki, Blue Cheese Dip, Celery	
CHICKEN & LEEK DIM SUM	\$12
Steamed Wheat Parcels with Seasoned Chicken and Leeks, Tamari Dipping Sauce	
KALE & VEGETABLE DIM SUM	\$10
Steamed Wheat Parcels with Seasoned Kale Stuffing, Tamari Dipping Sauce	
HASS AVOCADO GUAC & CHIPS	\$12
CALAMARI	\$17
Crispy or Grilled, Marinara, Citrus Soy	
GRILLED SHISHITO PEPPERS & CRISPY OKRA	\$14
TOMATO SOUP	\$14
Mini Grilled American Cheese Sandwiches	

Entrées

CHICKEN MILANESE	\$25
Marinara Sauce, Parmesan Cheese Crust, Arugula Salad	
CLASSIC ROAST CHICKEN	\$29
Sautéed Vegetables, Mashed Potatoes, Sauce Bearnaise	
BEEF SHORT RIBS	\$36
Slow Braised Beef Short Ribs, Wild Mushroom Risotto	
SEARED TUNA STEAK	\$32
Sautéed Spinach, Edamame, Citrus Glaze	
GRILLED SALMON	\$29
Citrus Gastrique, Arugula Caper Salad, Watermelon Radish	
NY STRIP STEAK	\$39
Sautéed Seasonal Vegetables, Truffle Fries, Au Jus	
PORK OSSO BUCCO	\$32
Slow Braised, Fresh Herbs, Garlic Mashed Potatoes	
WILD MUSHROOM RISOTTO	\$24
Shaved Parmesan, Micro Herbs	

Pasta

MAINE LOBSTER RAVIOLI	\$30
Lemon Beurre Blanc, Balsamic Glaze	
FETTUCCINI & MEATBALLS	\$24
Marinara, Parmesan	
HOMEMADE GNOCCHI	\$22
Herb Butter, Brown Garlic	
Add: Grilled Chicken +\$8 Shrimp +\$12	
Salmon +\$12 Veggies +\$7	

*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.

Red

		GLASS	BOTTLE
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$12	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	J.Lohr, Merlot, <i>California</i>	\$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
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	Sangiovese, La Salvanella Chianti Classico DOCG		\$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
119	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
120	Dashwood, Sauvignon Blanc, <i>New Zealand</i>	\$15	\$45
121	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
124	Grenache, Rose All Day IGP, Pays D'oc, France	\$13	\$45
			BOTTLE
122	Chateau St Jean, Chardonnay, Carneros California 2021		\$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

Martini's

ESPRESSO MARTINI	\$20	DIRTY MARTINI	\$19
Tito's Vodka, crème de cacao, espresso		Vodka, Dry Vermouth, Olive juice	
LEMON DROP	\$18	FRENCH MARTINI	\$20
Vodka, Triple Sec, lemon juice, simple syrup		Vodka, Raspberry liqueur, pineapple juice	
CLASSIC MARTINI	\$18	APPLETINI	\$20
Gin, vermouth, Lemon twist		Vodka, Apple Schnapps, Cointreau	

Cocktails

SICILIAN SPRITZ	\$18	THE ROSLYN MOJITO	\$17
Amaro Sfumato, sparkling wine, club soda		Don Q Rum, Chinola, Mint, Lime, Soda	
EAST INDIA TRADING	\$18	HOLLY GO LIGHTLY	\$17
Hendrick's, Cucumber Ginger Syrup, Lime Juice		Tito's Vodka, Aperol, Triple Sec, Lime Juice	
THE BROOKLYN	\$20	THE ATLAS MARGARITA	\$20
Knob Creek Rye, Luxardo, Dry Vermouth		Casamigos Blanco, Cointreau, Blood Orange Puree, Lime	
MEZCAL DAMA	\$20	GARDEN GREYHOUND	\$20
Mezcal, Aged sherry, Grand Marnier, Lime		Ketel one, St Germain, grapefruit, Lemon, Acai Liqueur	

Beer (Bottled / Draft) & Spirits

CHECK WITH YOUR SERVER FOR OUR SELECTION

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