

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 Bernaise

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

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, <i>France</i>	\$13	\$45
125	Ferrari Carano, Pinot Grigio, Dry Greek Valleys, <i>California</i> 2018	\$14	\$54
			BOTTLE
122	Chateau St Jean, Chardonnay, Carneros <i>California</i> 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