

Dinner

Starters

Three Cheese French Onion Soup	<i>Topped with an herb crouton, swiss, provolone and parmesan cheese</i>	\$4
Soup of the day	<i>Made fresh each day</i>	\$3
Jumbo Chicken Wings	<i>Buffalo, barbeque or plain</i>	\$5
Shrimp Cocktail	<i>cocktail sauce</i>	\$8
Fried Calamari	<i>Marinara sauce</i>	\$6
Quesadillas	<i>Choice of barbeque chicken or philly cheesesteak</i>	\$6
Grilled Portabella Mushroom	<i>Stuffed with shrimp, ricotta cheese and roasted pepper</i>	\$6
Italian Bruschetta	<i>Diced tomatoes, onion, olives over focaccia bread</i>	\$3

From the Grill

Includes house salad and served with Yukon Gold mashed potatoes & fresh vegetable

Filet Mignon, 8oz	\$18
New York Strip, 12oz	\$18
Salmon, 8oz	\$16
Twin Pork Chops, 2ea 6oz Center Cut	\$14
Double Chicken Breast, 2ea 5oz, <i>Marinated</i>	\$13

Low Carbs

Entrees served with Celery Chips, Asparagus & Caesar Salad (7.2 grams of carbohydrates, estimated)

Double, bacon, cheese Sirloin Burger \$12 (Trace grams of carbohydrates, estimated)	Mixed Grill Pork chop, Chicken breast and sliced London Broil \$15 (1 gram of carbohydrates, estimated)	Shrimp Scampi in a garlic cream sauce \$14 (3 grams of carbohydrates, estimated)
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Pizza

Large Brick oven cheese pizza

\$10.95

Additional toppings \$1 each, includes: extra cheese, pepperoni, sausage, mushrooms, grilled vegetables, ham, onion, and hamburger.

Specialties

Entrees include house salad

Chesapeake Crab Cakes	<i>Served with remoulade sauce</i>	\$17
Baby back Ribs	<i>slow cooked in bourbon barbeque sauce</i>	<u>½ Rack</u> \$9 <u>Full Rack</u> \$15
3 Cheese Lasagna	<i>Homemade lasagna with ricotta, mozzarella and fontina</i>	\$8
Turkey Pot Pie	<i>Served with baby vegetables, topped with a flaky pastry crust</i>	\$9
Traditional Meatloaf	<i>Lean ground sirloin, baked with fresh seasonings and served with mashed Yukon Gold</i>	\$9
London Broil	<i>Served with a bleu cheese demi glaze</i>	\$12
English Fish n' Chips	<i>Batter fried and served with malt vinegar</i>	\$11
Spaghetti with Lobster Sauce	<i>Served with fresh garlic bread</i>	\$12
French-Cut Chicken Breast	<i>Roasted and served with cous cous and a citrus, onion marmalade sauce</i>	\$12

18% gratuity added to parties of 6 or more

For Your Convenience, The Atrium Restaurant is Non-smoking