

Atwater's

STARTERS

Jumbo Lump Crab Cake 23

Bacon Date Chutney, Fried Lemon, Chili Lime Aioli, Port Reduction

Apple Cinnamon Braised Pork Belly 21

Toasted Bourbon Raisin Brioche, Charred Ricotta, Lingonberry

Steamed Prince Edward Island Mussels 18

Toasted Sourdough, Charred Lemon, Grated Prairie Breeze Cheddar, Chardonnay Pan Jus

Artisan Cheese and Charcuterie Plate 28

Hook's 7 Year Cheddar, Cypress Grove Humboldt Fog, Prosciutto Di Parma, Calabrese, Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points, Marinated Olives, Pickled Raisins, Peppadew Peppers

SECOND

Roasted Butternut Squash Bisque 6

Cinnamon Crema, Toasted Pepitas

Soup Du Jour 6

Atwater's Salad 9

Field Greens, Feta Cheese, Toasted Pistachios, Caramelized Onions, Raspberry Champagne Vinaigrette

Caesar Salad 11

Pickled Red Onion, Herbed Croutons, Shaved Parmesan, Grated Cured Egg Yolk, Anchovy, Caesar Dressing

Caramelized Apple and Kale Salad 14

Toscana Kale, Caramelized Granny Smith Apples, Dried Cherries, Goat Cheese, Toasted Pepitas, Avocado Apple Cider Vinaigrette



MAIN

8 oz Filet Mignon 56

Roasted Garlic Yukon Gold Mashed Potatoes, Grilled Asparagus, Morel Mushroom Demi-Glace

Sumac Dusted Wild Alaskan Sockeye Salmon 43

Sweet Potato Latke, Braised Purple Cabbage, Scallions, Dill Crema

Chicken Fricassée 38

Bone-In Amish Chicken Breast, Fondant Potatoes, Wilted Baby Spinach, Cremini Mushrooms, Cognac Peppercorn Cream

Pistachio Crusted Duroc Pork Tenderloin 41

Roasted Butternut Squash Purée, Grilled Broccolini, Cherry Port Wine Demi-Glace

Blackened Pacific Swordfish 46

Pork Belly and White Bean Cassoulet, Zucchini Salad, Dijon Béchamel

Espresso Glazed New Zealand Lamb Chops 54

Creamy Roasted Garlic Polenta, Crispy Raw Honey Sea Salt Brussels Sprouts, Espresso Demi-Glace

Grilled Vegan Turmeric Cauliflower Steak 33

Cannellini Bean Succotash, Vegan Feta, Roasted Garlic, Cherry Tomato Agrodolce

Caramelized Sea Scallops and Tiger Shrimp 43

Turmeric Ginger Sticky Rice, Bok Choy, Sesame Soy Honey Glaze

Charbroiled 14 oz USDA Prime Ribeye 66

Sweet Corn Fritters, Charred Shallots, Shishito Peppers, Gherkin Remoulade, Chili Compound Butter

Executive Chef Kevin Gillespie

All dishes are prepared with clarified butter; olive oil is available upon request.

Some items contain nuts, as indicated. A \$5 fee applies to all shared plates.

We kindly ask that you refrain from using cell phones while in the dining room.