



## **STARTERS**

### **Crab Cake 23**

Garlic Aioli, Cherry Tomato Feta Bruschetta, Basil Vinaigrette, Sea Salt

### **Lemon Ricotta Stuffed Tempura Squash Blossoms 21**

Micro Green Salad, Mustard Vinaigrette, Smoked Blackberry Gastrique,  
Aged Prairie Breeze Cheddar

### **Beef Tenderloin Carpaccio 25**

Thinly Sliced Pepper Crusted Beef Tenderloin, Arugula, Shaved Parmigiano Reggiano, Olive Oil, Pickled  
Onion, Fried Capers, Charred Lemon, Toast Points

### **Artisan Cheese and Charcuterie Plate 28**

Roelli Red Rock Aged Cheddar Blue, Vacherousse d'Argental Double Cream, Prosciutto Di Parma,  
Creminelli Calabrese, Gherkins, Honeycomb, Whole Grain Mustard, Grapes,  
Toast Points, Marinated Olives, Pickled Raisins, Peppadew Peppers

## **SECOND**

### **Tomato Basil Soup 6**

Crème Fraiche, Croutons

### **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

### **Mediterranean Salad 15**

Olives, Artichokes, Capers, Arugula, Burrata, Toasted Almonds,  
Peppadew Peppers, Green Goddess Dressing

### **Roasted Beet and Arugula Salad 15**

Sliced Roasted Beets, Baby Arugula, Shaved Fennel,  
Pickled Onions, Fried Capers, Charred Lemon,  
Balsamic Glaze, EVOO, Grated Pecorino



## **MAIN**

### **Filet Mignon (8oz) 57**

White Truffle Whipped Potatoes, Grilled Asparagus,  
Lemongrass Demi-Glace

### **Honey Garlic Glazed Faroe Island Salmon 45**

Braised Rainbow Swiss Chard, Smoked Gouda Grits

### **Spring Pea & Italian Sausage Risotto 37**

Caramelized Pearl Onions, Pecorino, Fire Roasted Peppers,  
Cremini Mushrooms, Shallot Haystack

### **Blackened Duroc Pork Tenderloin 42**

Kimchi Jasmine Rice, Hoisin Demi, Seared Oyster Mushrooms

### **Tajin Crusted Ahi Tuna 45**

Roasted Corn Esquite, Avocado Mousse, Sesame Mole

### **Rosewood Ranch Wagyu Flat Iron (8oz) 65**

Caramelized Onion Peruvian Potato Hash, Grilled Broccolini, Chimichurri

### **Cioppino 38**

P.E.I. Mussels, Little Neck Clams, Lake Superior Whitefish, Tiger Shrimp,  
Spicy Tomato Broth, Pancetta, Shaved Fennel, Toast Points

### **Marcona Almond Crusted Canadian Walleye 46**

Roasted Cauliflower Puree, Charred Haricots Verts,  
Gerkin Remoulade, Tarragon Bechamel

### **Roasted Poblano Arancini 34**

Creamy Herb Polenta, Arugula Salad, Tomato Agrodolce, Balsamic Glaze (V)

***Executive Chef Kevin Gillespie***

***Executive Sous Chef Gianfranco Aniello***

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.