



Lunch Menu
Happy Thanksgiving

STARTERS

Crab Cakes 18

Cajun Remoulade, Mango Chutney, Pea Tendrils, Basil oil

*****Crispy Brussel Sprouts 16**

Chile Lime Yogurt, Goat Cheese, Candied Walnuts, Balsamic Reduction

SECOND

***** Roasted Butternut Squash Soup 6**

Cinnamon Crème Fraiche, Toast Pepitas

*****Atwater's Salad 8**

Field Greens, Raspberry Champagne Vinaigrette, Goat Cheese
Toasted Pistachios, Caramelized Onion

*****Caesar Salad 9**

Pickled Red Onion, Herb Croutons, Shaved Parmesan,
Grated Cured Egg Yolk, Anchovies, Caesar Dressing

*Is or can be Gluten Free **Vegetarian

Atwater's

Lunch Menu Happy Thanksgiving

MAIN

Prosciutto Wrapped Faroe Islands Salmon 26

Creamy Herb Polenta, Roasted Red Pepper Cream Sauce and Grilled Broccolini

Chicken Stuffed Crepe 20

Sun-Dried Tomatoes, Spinach, Gouda Cheese and Champagne Cream Sauce

House Ground Tenderloin Burger 18

Toasted Brioche Bun with House Fries

*/**Grilled Orange Cauliflower Steak 26

Roasted White Bean Puree, Charred Broccolini Tips, Roasted Garlic, Cherry Tomato Agrodolce, Shaved Manchego

Traditional Thanksgiving Feast 33

Choice of Carved Free-Range Turkey, Honey Glazed Spiral Sliced Ham or Beef Tenderloin with Candied Yams, Honey Sea Salt Crispy Brussel Sprouts, Boursin Whipped Potatoes, Sage and Cranberry Stuffing and Cranberry Sauce, Giblet Gravy

Executive Chef Kevin Gillespie

Please refrain from Cell phone use while in the dining room

*Is or can be Gluten Free **Vegetarian



Dinner
Happy Thanksgiving

STARTERS

Crab Cakes 18

Cajun Remoulade, Mango Chutney, Pea Tendrils, Basil oil

Korean Barbeque Braised Short Rib 19

Asian Slaw, Wonton Crisp, Whipped Wasabi Crema, Hoisin Drizzle, Toasted Sesame Oil

Artisan Cheese and Charcuterie Plate 25

Prairie Breeze White Cheddar, Humboldt Fog Goat, Prosciutto Di Parma, Milano Capocollo, Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points and Marinated Olives and Peppadew Peppers

SECOND

Roasted Butternut Squash 6

Cinnamon Créma, Toasted Pepitas

Atwater's Salad 8

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

Caesar Salad 9

Pickled Red Onion, Herb Croutons, Shaved Parmesan, Grated Cured Egg Yolk, Anchovies, Caesar Dressing



Dinner
Happy Thanksgiving

MAIN

Porcini Dusted Filet Mignon 51

Whipped Yukon Gold Potatoes, Grilled Asparagus, Garlic Ale Demi-Glace, Caramelized Shallots, Whipped Ricotta

Traditional Thanksgiving Feast 38

Choice of Carved Free-Range Turkey, Honey Glazed Spiral Sliced Ham or Beef Tenderloin with Candied Yams, Honey Sea Salt Crispy Brussel Sprouts, Boursin Whipped Potatoes, Sage and Cranberry Stuffing and Cranberry Sauce, Giblet Gravy

Italian Sausage Risotto 36

Rapini, Roasted Garlic, Caramelized Cipollini Onions, Charred Red Peppers, Cremini Mushrooms Grated Pecorino Romano, Arrabiata Sauce, Grilled Baguette

Grilled Orange Cauliflower Steak 32

Roasted White Bean Puree, Charred Broccolini Tips, Roasted Garlic, Cherry Tomato Agrodolce, Shaved Manchego

Plum Glazed Faroe Island Salmon 38

Ginger Kimchi Jasmine Rice, Cucumber Wakame Salad, Miso Broth, Charred Snow Peas, Sweet Chile Reduction

Dessert

Pumpkin Pie 7

Spiced Whipped Cream

Chocolate Ganache Cake 12

White Chocolate Mousse, Seasonal Berries and Raspberry Caramel

Vanilla Bean Crème Brulee 10

Seasonal Berries, White Chocolate Mousse