



## APPETIZER

### **Pineapple Pepper Seared Ahi Tuna\***

Seared With a Sweet Peppercorn Crust. Crispy Lotus Root, Yuzu Fruit Reduction, Sweet Sushi Rice and Trio of Slaws. \$13

### **Seared Herbed Mushrooms**

Griddled Wild Mushrooms Deglazed with Soy Vinegar. Water Chestnut. Wilted Pea Tendrils. \$7

### **Indiana Duck Leg Confit**

Maple Leaf Duck Leg. Pecan-Buckwheat Blini. Espresso Demi-Glace. \$9

### **Jonah and Florida Blue Crab Cakes\***

Blended Mix. Pair of Pan Seared Cakes. Pea Shoots. Oven Dried Cherry Tomato. Painted Basil \$9

## SALAD

### **The Atlas**

Baby Lettuce, Croutons, Grans Parma, Pine nuts, Tomato, Onion, Vinaigrette \$8...Chicken \$13  
\$4 With Entree

### **Et Tu?**

Hearts of Romaine, Citrus Anchovy Dressing, Grana Parma, Romano, Asiago, House Made Croutons \$8  
Chicken \$13  
\$4 With Entree

### **Grilled Steak with Watercress-Broiled Corn Salad**

Charred Sliced Steak. Hydroponic Greens. Sauteed Onion. Tomato. Tri-Color Peppers. Gorgonzola Crumbs. Cumin Chimichurri \$16

### **Hearts of Palm**

Batter Dipped Cactus Palm on House Lettuces, Blanched Asparagus, Shaved Prosciutto, Shaved Grana Padano and Roasted Macadamia with Citrus Vinaigrette \$12

### **Daily Soups \$5**

## ENTREE

All Sandwiches Served on Local Breads with Cole Slaw Vinaigrette or Atlas Frites.

### **Prime Burger\***

Buttered Corn Kaiser with Lettuce & Tomato. \$10  
Mushroom, Grilled Onion, Cheese or Bacon \$1

### **Char-Grilled Turkey Kofta\***

Spiced Ground Turkey Breast and Wheat Flatbread. Cucumber, Tomato, Scallion and Romaine Lettuce. Garlic Spread and Pine Nuts \$9

### **Ginger Chile Pulled Pork Sandwich**

Shredded Pan Roasted Pork. Malaysian Spice Rub. Asian Slaw and Pineapple Pickles. \$8

### **Smoked Turkey Croissant**

Shaved Smoked Turkey Breast on Watercress. Tomato. Avocado. Smoked Bacon. Provolone and Mayonnaise. \$10

### **Roasted Amish Chicken**

All Natural Breast. Tomato Beignet. Watermelon Gazpacho. Celery Root \$14

### **Vegetarian Aloo Baingan**

Eggplant, Potato, Tomato, Onion and Tofu. Cut Cooked and Folded over Jasmine Rice. Herb Citrus Sprinkle \$12

### **Moroccan Spiced Rainbow Trout**

Cumin and Coriander Crust. Mango-Tomato Quinoa. Wilted Spinach. Chile-Lime Vinaigrette \$15

### **Shredded Indiana Duck Pizza**

Asian Glazed Duck. Gruyere. Melted Onion. Roasted Sweet Pepper. Scallion \$10

### **Beer Braised American Kobe Corned Beef**

Shaved Pilsner Simmered Cured Beef. Marbled Rye. Fresh Sauerkraut. Dressing and Pickle Spear. \$9

### **Littleneck Clams and Fresh Fettucine**

Light Cream Reduction. Garlic. Herbs. East Coast Clams. Greenland Cockles. Grilled Sourdough Bruschetta. \$14

Parties of six or more are subject to an 18% gratuity charge.

\*Consuming raw or undercooked meats, fish, eggs, or poultry may increase your risk of food borne illness.