

# MENU

Atlanta, Georgia | Dinner

CHICAGO STYLE SPINACH & ARTICHOKE DIP <i>with salsa and warm tortilla chips</i> .....	16
HOUSE-SMOKED SALMON <i>toasts, Chef's dressing</i> .....	17
ROSEMARY FOCACCIA <i>with marinated olives</i> .....	5
TRADITIONAL SALAD <i>chopped egg, smokehouse bacon, rustic croutons, choice of dressing</i> .....	10

*Our house-made dressings: Blue Cheese, Mustard-Honey, Buttermilk Garlic, Thousand Island and Vinaigrette*

**GRILLED ARTICHOKE** *gone for the season! We grill only true Red Label heirloom artichokes from Castroville, California. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.*

## SALADS

**SASHIMI TUNA SALAD\*** *pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette* 21

**GRILLED CHICKEN SALAD** *mixed greens, jicama, honey-lime vinaigrette and peanut sauce* 18

**THAI STEAK & NOODLE SALAD**  
*marinated filet (or rotisserie chicken), avocado, mango, chopped peanuts, Thai dressing* 22

**CAESAR SALAD** *baby gem romaine, Reggiano, rustic croutons (add rotisserie chicken +5)* 13

**EMERALD KALE & ROTISSERIE CHICKEN**  
*with fresh herbs and roasted peanut vinaigrette* 17

## BURGERS & SANDWICHES

**CHEESEBURGER\*** *fresh ground chuck, cheddar, lettuce, tomato, onion, house-made bun* 18

**HOUSE-MADE VEGGIE BURGER**  
*our signature recipe with sweet soy glaze and melted Monterey jack* 17

**CALIFORNIA BURGER\*** *avocado, arugula, red onion, mustard honey, melted Monterey jack* 18

**GULF COAST STYLE FISH SANDWICH**  
*crispy grouper, thousand island slaw, dill pickle, served with a field greens salad* 19

**FRENCH DIP AU JUS\*** *thinly sliced roasted prime rib, house-made toasted French roll* 20

## HOUSE SPECIALTIES

**ARCTIC CHAR\*** *hardwood grilled, served with lemon butter sauce, coleslaw and vine-ripened tomatoes*..... 28

**ROTISSERIE CHICKEN** *slow roasted with crushed herbs and apricot glaze, with tabbouleh (limited)*..... 25

**FAROE ISLANDS SALMON\*** *with lentil vinaigrette, potato purée and seasonal green vegetable*..... 27

**PORK FILET\*** *served with Pommery mustard sauce, braised red cabbage and potato purée*..... 28

**THE HAWAIIAN\*** *rib-eye steak with pineapple-soy-ginger marinade, with loaded Idaho baked potato*..... 36

**BARBECUE PORK RIBS** *slow cooked and fall-off-the-bone tender, with French fries and coleslaw*..... 33

**ROASTED PRIME RIB\*** *aged and roasted on the bone, with potato purée and seasonal green vegetable*..... 35

**USDA PRIME FILET\*** *hardwood grilled beef tenderloin, with potato purée and seasonal green vegetable*..... 45

*-We do not guarantee steaks ordered 'medium well' or above*

## MARKET SIDES

**\$7 Each** Seasonal Green Vegetable • Braised Red Cabbage  
Creamed Corn • Coleslaw • Tabbouleh • Potato Purée • Hand-cut French Fries

## AFTER DINNER

Apple Walnut Cobbler with caramel streusel 9 • Warm Five-Nut Brownie 9  
Key Lime Pie with toasted pecan crust 9 • Espresso 2 • Macchiato 3 • Cappuccino 4

Culinary Manager: Jacob Cole • General Manager: Ryan Gianola

---

*We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! \*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*