

Atrium Restaurant

Dinner Menu

Appetizers

Vine Ripened Heirloom Tomato Tarte Tatin with Caramelized Onions

Hudson Valley Goat Cheese served with Fennel Salad - \$14.50

Chilled Jumbo Shrimp Cocktail Five Colossal Shrimp with Lemon Wedges and Cocktail Sauce - \$16.95

Carpaccio of Yellow Fin Tuna with Baby Arugula, Capers, Bermuda Onions

with Lemon Pepper Dressing - \$15.50

Jumbo Lump Crab Cakes served with shaved Fennel & Summer Peaches, Lemon Aioli - \$14.95

Maine Lobster Medallions with Jumbo Asparagus, Tuscan Beans, and Tasso Ham - \$14.50

Five Spice Jumbo Shrimp over Chanterelle Mushroom and Jersey Corn Salad - \$13.50

Seared Diver Scallops and Watermelon Relish with Basil Oil - \$12.50

Soups

Lobster Bisque with Crème Fraiche and Brandy - \$7.50

Chilled Avocado Veloute with fried Tortilla Chips - \$7.95

Salads

Traditional Caesar Salad Romaine Lettuce tossed in a Creamy Caesar Dressing topped

with Parmesan Cheese, Seasoned Croutons and Anchovies - \$8.00

House Salad with Mixed Greens, Grape Tomatoes, Cucumbers and Black Olives - \$6.95

Entrees

Pan Seared Chilean Sea Bass served with Oriental Soy Glaze, Sautéed Baby Bok Choy

and Whole Roasted Shiitake Mushrooms - \$26.95

Grilled Salmon Oreganata with Basmati Rice, Summer Succotash and Pinot Noir Beurre Rouge - \$21.50

Oven Roasted Double Cut Lamb Chops served with Dauphinoise Potatoes

and petite French Beans with Chanterelle Mushrooms Sauce - \$36.50

Grilled 12 oz. NY Sirloin served with Baby Vegetables and Purple Peruvian Potatoes - \$29.95

Charbroiled Veal Chop over Baby Spinach, Butter Milk Mashed Potatoes and Hunter Sauce - \$34.50

Pan Seared 10 oz. Filet Mignon with Maine Lobster Mashed Potatoes in a Pinot Noir Demi Glaze - \$33.50

Roasted French Breast of Chicken with Potato Risotto, fresh English Peas and

Asparagus in a light Chicken Jus - \$19.95

Wild Mushroom Ravioli served in a White Truffle and Spinach Cream Sauce - \$18.95

Penne Rigate Pasta Primavera tossed with Julienne Vegetables served in a

Garlic and Extra Virgin Olive Oil accompanied by Garlic Bread - \$16.50

Dessert

Spectacular Dessert Buffet:

An Array of Fresh Baked Cakes, Pies, Cookies, Brownies, Ice Cream,

Low Fat Yogurt, Fresh Fruit and Seasonal Berries

*A 15% Service Charge and NYS Sales Tax is applicable to
All Food and Beverage Charges*

090808