



WELCOME

Our menu has been designed to highlight garden, land, and seafood options — inspired by our travels and our passion for creating a memorable dining experience.

Every plate is crafted with care, and while we do not offer substitutions, you'll find many gluten-free selections, clearly marked and safe for those with celiac disease. If you have any allergies, please let your server know before placing your order.

We are grateful you've chosen to spend your evening with us.

Cheers,

Top & Penny Rojanasthien

NEW AT ATLAS

Early Seating: Join us for our 'Early Seating' special on Wednesdays and Thursdays. Enjoy 20% off entrées ordered before 5:15 PM.

Atlas After Hours: Unwind in our bar, now open until 11:00 PM on Fridays and Saturdays. Sip cocktails, zero-proof creations, and enjoy good conversation—the ideal way to end a night after dinner or a show. Light fare available, tables for up to six can be reserved, and walk-ins welcome.

FOLLOW US

Atlas Fare:

Facebook: Atlas Fare
Instagram: @AtlasFare
Twitter: @AtlasFare

Chef Top Rojanasthien:

Instagram: @Toprojanasthien
Twitter: @ChefTheTop

Our restrooms are in the hallway to the left, both doors open with code 0135



S M A L L P L A T E S

GF	Shrimp Ceviche poached shrimp, jicama, lime dressing, shrimp chips	15
V	Truffle Wontons trio of cheeses, candied walnuts, truffle oil	14
GF Available	Salmon Rillettes salmon pâté, pickled red onions, gherkins, bread +4 substitute gluten-free bread	16
GF Available	*Steamed Clams sweet chili bacon broth, hard cider, pine nuts +4 substitute gluten-free bread	24
GF	Crab Chowder Dungeness crab, roasted corn salad, creamy saffron chowder	22
	Caesar Salad grilled romaine, classic dressing, shaved parmesan, crostini	15
GF	Jenny's Salad mixed greens, mozzarella, cucumber, bell peppers, kalamata olives, balsamic glaze, toasted coconut	18

S I D E S

GF V	Mashed Potatoes	9	V	Bread and olive oil	6
GF V	Sautéed Vegetables	10	GF V	Gluten free bread and olive oil	8
GF V	French Fries	9			
	sea salt, truffle or spice; garlic aioli				



ENTREES

GARDEN

GF V	Mushroom Risotto mushroom medley, peas, parmesan, truffle oil	33
GF VEGAN	Falafel chickpea fritters, quinoa, tomato salad, cashew tzatziki, balsamic glaze	34
GF VEGAN	Watermelon Poke Bowl compressed watermelon, teriyaki rice, romaine, avocado, edamame, soy-ginger vinaigrette	32

LAND

GF	Island Pork Chop herb-seasoned pork loin, pineapple-teriyaki glaze, coconut fried rice	42
GF	Beef Bourguignon braised American Wagyu, house-made gnocchi, gravy	43
GF	*New York Steak 12 oz. New York Strip, grilled vegetables, mashed potatoes, red pepper cashew sauce (contains nuts)	49
GF	Chicken Risotto pan-seared chicken thigh, peas, parmesan	36

SEA

GF	*Pan Seared Sea Scallops Sautéed kale, bacon, white beans, lemon-saffron pearls	45
GF	*Furikake Crusted Halibut Pea puree, broccolini, wasabi peas	42
GF	Shrimp and Grits jumbo shrimp, creamy polenta, Thai chili jam	42
GF	*Salmon pan-seared Pacific Northwest salmon, grilled vegetables, rustic romesco	42
GF	Clay Pot "Paella" saffron rice, chicken, clams, shrimp, spicy cilantro sauce 	42



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