

LUNCH MENU

GARDEN

V	Caesar Salad	12
	Grilled Romaine, Croutons, Classic Dressing	
GF	Jenny's Salad	15
V	Mixed Greens, Mozzarella, Cucumber, Peppers, Kalamata Olives, Balsamic Dressing	
GF	Tom Kah Soup	13
V	Mushroom Ragout, Lime-Coconut Broth	
GF	Watermelon Poke	17
V	Watermelon "Tuna", Quinoa, Avocado, Arugula, Soy-Ginger Vinaigrette	

LAND

*GF	*Atlas Burger	15
	½lb Short Rib / Brisket / Chuck Burger, American Cheese, Lettuce, Onion, Tomato, Ciabatta Bun, Choice of Fries: Sea Salt, Truffle, or Spice Gluten Free Bun +2	
*GF	Chicken Sandwich	15
	Pan-Seared Chicken Thigh, Arugula, Tomato, Pesto Aioli, Ciabatta Bun, Choice of Fries: Sea Salt, Truffle, or Spice Gluten Free Bun +2	

SEA

GF	Shrimp Ceviche	12
	Poached Shrimp, Jicama, Lime Dressing, Shrimp Chips	
GF	Fish Tacos	15
	Seared Seasonal Fish, Asian Coleslaw, Atlas Hot Sauce	
	Fritto Mare	18
	Fried Battered Medley of Seafood, Fries, Trio of Dipping Sauces	
GF	Crab Chowder	16
	Crab, Roasted Corn Salad, Creamy Saffron Chowder	

ATLAS BOWLS

Served with Choice of Garlic Fried Rice or Organic Quinoa

GF	Garden Bowl	15
V	Vegetable Medley, Avocado, Mixed Greens, Pickled Vegetables, Vinaigrette	
GF	*Land Bowl	15
	Chicken Thigh, Fried Egg, Mixed Greens, Picked Vegetables, Vinaigrette	
GF	Sea Bowl	15
	Shrimp, Mixed Greens, Pickled Vegetables, Vinaigrette	

* Denotes items that might contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.

Additional information on last page of menu



Welcome to Atlas Fare,

We want to welcome and thank you for dining at our restaurant. Our menu has been carefully designed by Executive Chef Top Rojanasthien to highlight garden, land, and seafood options. The inspiration for our cuisine comes from our travels and passion for creating special dining experiences.

Cheers,

Top & Jenny Rojanasthien

DINNER MENU

SMALL PLATES

V	Garlic Truffle Wontons	10
	Mascarpone, Cream Cheese, Candied Walnuts	
GF	Shrimp Ceviche	12
	Poached Shrimp, Jicama, Lime Dressing, Shrimp Chips	
*GF	Caesar Salad	12
	Grilled Romaine, Croutons, Classic Dressing	
*GF	Steamed Mussels	12
	Mussels, Thai Herbal Broth, Baguette or Gluten Free Bread +2	
	Fritto Mare	18
	Fried Battered Medley of Seafood, Fries, Trio of Dipping Sauces	
GF	Tom Kah Soup	13
V	Mushroom Ragout, Lime-Coconut Broth	
GF	Crab Chowder	16
	Crab, Roasted Corn Salad, Creamy Saffron Chowder	
	Torchon of Foie Gras	22
	Foie, Buttered Toast, Apple, Whole Grain Mustard	

DINNER MENU

MAINS

Mains come with a complimentary serving of bread for the table
Gluten free bread +2 per person

GARDEN

GF V	Jenny's Salad Mixed Greens, Mozzarella, Cucumber, Peppers, Kalamata Olives, Balsamic Dressing	15
GF V	Watermelon Poke Watermelon "Tuna", Quinoa, Arugula, Avocado, Soy-Ginger Vinaigrette	17
GF V	Mushroom Risotto Seasonal Mushrooms, Peas, Parmesan Cheese	24
*GF V	Pasta Primavera Fettuccine, Seasonal Vegetables, Light Cream Sauce Gluten Free Pasta +2	22

LAND

GF	Island Porkchop Herb Seasoned Pork Chop, Teriyaki Glaze, Garlic Fried Rice	28
*GF	Chicken Alfredo Pan-Seared Chicken Thigh, Fettuccine, Arugula, Cream Sauce Gluten Free Pasta +2	26
GF	Braised Beef Short Rib Five Spice Braised Short Rib, Whipped Potatoes, Sautéed Kale	30
GF	*New York Steak 12 oz. Northwest Certified Angus Beef, Sautéed Seasonal Vegetables	32

SEA

GF	Clay Pot Prawns Jumbo Shrimp, Bacon, Glass Noodles, Napa Cabbage	26
GF	*Pan-Seared Fish Seasonal Fish, Sweet Corn Succotash, Miso Beurre Blanc	26
GF	Shrimp & Grits Jumbo Shrimp, White Polenta, Chili Jam	28
GF	*Seared Scallops Wild Sea Scallops, Kale, Bacon, White Beans	33

DINNER MENU

DESSERT

GF	Chocolate Crème Brûlée	10
GF	Pavlova Meringue, Fresh Fruit, Crème Anglaise	12
GF	Spaghetti Eis Vanilla Ice Cream, Strawberry Sauce, White Chocolate	9

SIDES

GF V	Whipped Potatoes	6	Bread and Olive Oil	5
			Serves 2 For Gluten Free +2	
GF	French Fries Choice of Sea Salt Fries, Truffles Fries or Spice Fries	5	GF Sautéed Vegetables	6

BEVERAGES

Soft Drinks - refill Coke, Diet Coke, Sprite	4	Coffee - refill Mela Coffee Roasters	4
Juice Ask your server for selection	4	Hot Tea - refill Ask your server for selection	4
Still or Sparkling Water	5	Iced Tea - refill	4

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GF Denotes naturally gluten free dishes

*GF Denotes dishes that can be made gluten free upon request. Please ask your server.

V Denotes vegetarian dishes

Parties of six or more people will include a 18% gratuity