

Dinner Menu



APPETIZERS

COLD

- Smoked Pepper Fire & Ice* 14
BLACK SMOKED PEPPER SEARED AHI TUNA, PICKLED VEGETABLES, WASABI AIOLI
- Charcuterie* 23
SELECTION OF ARTISINAL CHEESE & MEAT, JAMS, FRUITS & SPREADS SERVED WITH CROSTINI
- Spicy Seafood Tower* 19
AVOCADO, CUCUMBER, TOMATO, ACORN SQUASH, QUINOA WITH CRAB & SHRIMP, TOPPED WITH SPICED BREAD CRUMBS AND POKE DRESSING
- Smoked Salmon Carpaccio* 14
PASTRAMI, DILL, CUCUMBER, PICKLED RADISH, CAPERS, PICKLED VEGETABLES, LIME CREME SERVED WITH CROSTINI
- Chilled Jumbo Shrimp Cocktail* 25
CHILLED OISHII JUMBO SHRIMP WITH HOUSE COCKTAIL SAUCE

HOT

- Fagotti Formaggio e Pere* 15
PASTA PURSE STUFFED WITH CANDIED PEARS, CHEESE, SERVED OVER MAPLE BUTTERNUT SQUASH PUREE, PECAN CRUMBLES, & ROSEMARY HONEY
- Parmiggiano Arancini* 16
SERVED OVER ROMESCO SAUCE, TOPPED WITH GRATED PARMIGGIANO REGGIANO & BASIL
- Boneless or Naked Wings* 16
CHIPOLTE HONEY, CAESAR PARMESAN OR MANGO SWEET THAI CHILLI
- Seafood Nachos* 16
ROASTED POLANO PEPPERS, LETTUCE, TOMATO, SCALLION, CHEDDAR JACK CHEESE, CREAMY CORN SAUCE, CRAB & SHRIMP
- Calamari* 15
FLASH FRIED, CRISPY SAGE, BANANA PEPPERS PARMIGGIANO REGGIANO CHEESE SERVED OVER ROMESCO SAUCE

Soups

LOBSTER BISQUE MP | FRENCH ONION SOUP 10 | SOUP OF THE DAY | CUP 8 BOWL 9

SALADS

- Spicy Shrimp & Spinach* 16
MANGO, CUCUMBERS, TOMATO, CARROTS, FETTA, CRISPY CHIC PEA, CILANTRO LIME DRESSING
- Caesar Salad* 7/10
ROMAINE, ASIAGO, CROUTONS, PARMESAN CRISP, HOUSE MADE DRESSING
- Acorn Squash & Arugula* 11/13
SMOKED PEPPERCORN, ROASTED ACORN SQUASH, CHERRY TOMATO, FRESH MOZZARELLA, CANDIED PECAN, HONEY POACHED PEARS, BLACKBERRY DRESSING
- Atr House Salad* 6/8
ARCADIAN BLEND, SHREDDED CARROTS, PICKLED SHALLOTS, GRAPE TOMATOES, WHITE BALSAMIC DRESSING

FLATBREADS

- Margaritta* 12
FRESH MOZZARELLA, MARINARA SAUCE, PESTO & SEASALT
- Pork Carnitas* 14
SLOW ROASTED PORK, CORN, BLENDED CHEESE SPREAD, POBLANO PEPPERS & CHILE LIME AIOLI
- Pear & Prosciutto* 14
HONEY POACHED PEARS, PROSCIUTTO, GOAT CHEESE, TOASTED PECAN, BUTTERNUT MAPLE CREME
- Shortrib & Blackberry* 14
BLACKBERRY CHUTNEY, CRUMBLLED GOAT CHEESE, ARUGULA, SPICED WALNUTS

Gluten free available upon request on all flatbreads

Enhancements

Enhancements must be purchased with a main entree or salad.

Filet Mignon 26 | Grilled & Chilled Chicken 6 | Grilled Shrimp (3) 12 | Salmon 14 | Crab Cake 20
Lobster Tail \$MP | Scallops MP | 1/2 lb Alaskan Snow Crab Legs MP | Fruit Plate 5 |



The Little Railers

Entrées include choice of side and a kids beverage. For kids 12 and under only



- GRILLED JUMBO HOT DOG 8
- HAMBURGER 8
- CHEESBURGER SLIDERS 9
- CHICKEN TENDERS 9
- GRILLED CHEESE 8

Eating Raw Or Undercooked Food May Increase Your Risk Of Foodborne Illness. No Separate Checks, We Will Take up to Three Methods of Payments. Parties of 6 guests or more will be charged an automatic 20% Gratuity. Some bank institutions will hold a 20% fee on credit cards. This hold s not imposed by ATR. Fees should fall off in 3-5 business days. Contact your financial institution for details.

Menu subject to change based on availability of product.

Dinner Menu

HANDHELDS

ALL HANDHELD COME WITH CHOICE OF SIDWINDER FRIES OR SWEET POTATO FRIES

<i>Classic Burger</i> 1/2 LB ALL BEEF PATTY, COOPER SHARP ON A PRETZEL BUN	15	<i>Shrimp Quesadilla</i> POBLANO PEPPERS, ONION & CHEESE BLEND	16
<i>Atr Burger</i> HOUSE MADE PORK BELLY, TOMATOE JAM, PIMENTO CHEESE ON PRETZEL BUN	17	<i>Crabcake Sandwich</i> HOUSE MADE CRABCAKE SERVED ON PRETZEL BUN	26
<i>Turkey Cranberry Club</i> SLICED TURKEY, PORK BELLY, LETTUCE, TOMATO & FIG JAM ON TOASTED CRANBERRY BREAD	14	<i>Fried Chicken Sandwich</i> ROASTED GARLIC AIOLI, DILL PICKLES ON PRETZEL BUN	15
<i>Cheesesteak Sub</i> SHAVED RIBEYE, COOPER CHEESE	15	<i>Pulled Pork Sandwich</i> PICKLED SHALLOTS, ARANCINI BALL, ON PRETZEL BUN	15

\$1 ADD ON'S | FRIED ONIONS | LETTUCE | TOMATO | RAW ONION | PICKLES | MUSHROOMS OR HOT PEPPERS
\$2 ADD ON'S | BACON | EXTRA CHEESE

From The Sea

ALL ENTREES MARKED WITH * ARE ACCOMPANIED WITH SEASONAL VEGETABLE & STARCH

<i>Twin Crabcakes*</i> MP TWIN HOUSE MADE CAKES	<i>8oz Lobster Tail*</i> MP OVEN ROASTED SERVED WITH DRAWN BUTTER Stuffed with Crab Imperial for an additional \$15
<i>Fried Coconut Shrimp*</i> 18 CRISP FRIED WITH COCKTAIL SAUCE	<i>Salmon *</i> 27 PAN SEARED, BURNT HONEYCOMB, BUTTERNUT MAPLE CREME
<i>Tuna Quinoa Bowl</i> 17 BLACK PEPPER SEARED, SERVED ON TOP PICKLED VEGETABLES, FETA, POACHED PEAR & ARUGULA	<i>Alaska Snow Crab Legs*</i> MP 1LB STEAMED SERVED WITH DRAWN BUTTER

From The Land

KUROBUTA PORK CHOP 28* SMOKED PEPPERCORN CRUSTED WITH A MADAGASCAR VANILLA HONEY GLAZE	DRY AGED NEW YORK STRIP MP* CHAR GRILLED TOPPED WITH A MISO BLACK GARLIC SAUCE
NEW ZEALAND LAMB MP * PECAN HERB CRUSTED TOPPED WITH HONEY POACHED PEARS & CIDER SPICED ARUGULA SALAD	FILET MIGNON 35 * CHAR GRILLED, TOPPED WITH A BLOODY MARY COMPOUND BUTTER
BEEF SHORT RIBS & SCALLOPS 40* SLOW ROASTED SHORT RIB WITH A BLACKBERRY DEMI GLAZE, POBLANO CHEDDAR GRIT GRIT CAKE	CHICKEN PAREMESAN 29 HAND BREADED WITH A POMADORO & MOZZARELLA STUFFED GNOCCHI IN A VODKA SAUCE

Entree Enhancements

Filet Mignon 26 | Grilled & Chilled Chicken 6 | Grilled Shrimp (3) 12 | Salmon 14 | Crab Cake 20
Lobster Tail \$MP | Scallops MP | 1/2 lb Alaskan Snow Crab Legs MP | Crab Imperial Stuffed 15

BEVERAGES

PEPSI 3 | DIET PEPSI 3 | GINGERALE 3 | STARRY 3 | ORANGE CRUSH 3 | MOUNTAIN DEW 3
LEMONADE 3 | CLUB SODA 3 | TONIC WATER 3 | UNSWEETENED ICED TEA 3

WATER | JUICE

SHIRLEY TEMPLE 4 | AQUA PANNA 6/8 | SAN PELLEGRINO 6/8
BOTTLED SPRING WATER 3 | ORANG JUICE 5 | CRANBERRY 5

HOT

REGULAR OR DECAF COFFEE 3 | HOT TEA 3 | HERBAL TEA 4

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