

# Lunch Menu

## STARTERS

<b>SMOKED PEPPER FIRE &amp; ICE</b> SEARED AHI TUNA, PICKLED VEGETABLES, WASABI AIOLI	14	<b>LOBSTER BISQUE</b> VELVETY CREAM SOUP WITH LOBSTER	MP
<b>CHARCUTERIE</b> ASSORTED CHEESE, MEATS, JAMS, FRUITS & SPREADS WITH CROSTINI	23	<b>FRENCH ONION</b> SWISS, & PROVOLONE CHEESE WITH CROUTONS	10
<b>PARMIGGIANO ARANCINI</b> SERVED OVER ROMESCO SAUCE, TOPPED WITH GRATED PARMESAN CHEESE & BASIL	15	<b>CAESAR SALAD</b> ROMAINE, ASIAGO, PARMESAN CRISP, CROUTONS & HOUSE MADE DRESSING	7/10
<b>BONELESS OR NAKED WINGS</b> CHIPOTLE HONEY, CAESAR PARMESAN OR MANGO SWEET THAI CHILI	16	<b>HOUSE SALAD</b> CARROTS, PICKLED SHALLOTS, CUCUMBERS, TOMATOES WITH A WHITE BALSAMIC DRESSING	6/8
<b>CALAMARI</b> CRISPY SAGE, BANANNA PEPPERS PARMIGGIANO REGGIANO CHEESE SERVED OVER ROMESCO SAUCE	15	<b>SPINACH &amp; SHRIMP SALAD</b> MANGO, TOMATOES, CARROTS, FETA, CRISPY CHIC PEA, CUCUMBERS & A CILANTRO LIME DRESSING	16
<b>SEAFOOD NACHOS</b> ROASTED POBLANO PEPPERS, LETTUCE, TOMATO, SCALLIONS, CHEDDAR JACK CHEESE WITH A CREAMY CORN & SEAFOOD SAUCE	16	<b>ACORN SQUASH &amp; ARUGULA</b> SMOKED PEPPERCORN ROASTED ACORN SQUASH, CHERRY TOMATO, MOZZARELLA, CANDIED PECANS, HONEY POACHED PEARS, BLACKBERRY DRESSING	9/13

## FLATBREADS

MARGARITTA 12 - MOZZARELLA, MARINARA & PESTO

PORK CARNITAS 14 - CORN, CHEESE SPREAD, POBLANO PEPPER CHILI LIME AIOLI

PEAR & PROSCIUTTO 14 - GOAT CHEESE, TOASTED PECANS, BUTTERNUT MAPLE CREME

SHORTTRIB & BLACKBERRY 14 - GOAT CHEESE, ARUGULA & WALNUTS

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

<b>CLASSIC CHEESEBURGER</b> 1/2 LB ALL BEEF PATTY, COOPER SHARP ON A PRETZEL BUN	15	<b>AHI TUNA SANDWICH</b> PICKLED GINGER & SHALLOTS, ARUGULA, TOMATO, CHIPOLTE AIOLI ON A CIABATTA BUN	16
<b>BEYOND BURGER</b> 1/2 LB PLANT BASED SERVED ON A PRETZEL BUN	17	<b>SHRIMP QUESADILLA</b> PEPPERS, ONION & CHEESE BLEND	15
<b>ATR BURGER</b> 1/2 lb. HOUSE MADE PORK BELLY, TOMATO JAM, PIMENTO CHEESE ON A PRETZEL BUN	17	<b>CRABCAKE SANDWICH</b> HOUSE MADE CRABCAKE SERVED ON A PRETZEL BUN	25
<b>CHEESESTEAK SUB</b> SHAVED RIBEYE, COOPER CHEESE	15	<b>TURKEY CRANBERRY CLUB</b> SLICED TURKEY, PORK BELLY, LETTUCE, TOMATO & FIG JAM ON TOASTED CRANBERRY BREAD	14
<b>PULLED PORK</b> BBQ PULLED PORK, PICKLED SHALLOTS, CHEESY ARANCINI BALL ON A PRETZEL BUN	15	<b>CHICKEN CAESAR WRAP</b> GRILLED CHICKEN BREAST, ASIAGO CHEESE, ROMAINE, CAESAR DRESSING IN A FLOUR TORTILLA	15
<b>REUBEN</b> CORNED BEEF OR TURKEY, SWISS CHEESE, SAUERKRAUT OR COLE SLAW ON RYE BREAD WITH THOUSAND ISLAND DRESSING	17	<b>FRIED COCONUT SHRIMP</b> CRISPY FRIED JUMBO BREADED SHRIMP WITH COCKTAIL SAUCE	18
<b>HAM &amp; CHEESE WRAP</b> SLICED HAM, GOAT CHEESE, ARUGULA, TOMATO BLACKBERRY CHUTNEY IN A FLOUR TORTILLA	13	<b>CRISPY BUFFALO CHICKEN</b> BLEU CHEESE, HONEY CHIPOLTE HOT SAUCE, PICKLED SHALLOTS, LETTUCE, TOMATO IN GRILLED FLOUR TORTILLA	15
<b>SPICY LIME SHRIMP WRAP</b> CHILI LIME GRILLED OISHII SHRIMP, ARUGULA, TOMATO, CREAMY CORN SAUCE IN A FLOUR TORTILLA	16	<b>FRIED CHICKEN</b> ROASTED GARLIC AIOLI, PICKLES SERVED ON A PRETZEL BUN	15
<b>GRILLED CHICKEN SANDWICH</b> HONEY POACHED PEARS, BUTTERNUT MAPLE CREME, ARUGULA ON A PRETZEL BUN	14		

## LUNCH ENHANCEMENTS

fried onions, lettuce, tomato, raw onion,  
pickles, mushrooms, hot peppers \$1  
bacon, extra cheese \$2

Filet Mignon \$26 | Grilled & Chilled Chicken \$6  
Grilled Shrimp \$12 | Salmon \$14 |  
Crab Cake 20 | Scallops MP

## BEVERAGES

Assorted Pepsi Products 3  
Aqua Panna Water 6/8  
San Pellegrino 6/8 | Juice 5  
Coffee, Decaf or Hot Tea 3 | Herbal Tea 4

## DESSERT

Ask your server to see our dessert menu & display

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 prices and availability subject to change.*