



Atwater 9

FINE DINING



appetizers

SHRIMP AIOLI*

with spinach ricotta gnocchi

SEARED SCALLOPS*

with hazelnuts and warm fresh tomato sauce

SAUTEED BRUSSELS SPROUTS

with shallots, pancetta, garlic and parmesan

PROSCIUTTO MELON

Italian prosciutto shaved thin over ripe melon, aged balsamico and fresh micro greens

CAPRESE ARANCINI

sun dried tomato and mozzarella risotto with basil aioli

soup

SOUP DE JOUR

please see specials page

salads

HOUSE GREEN SALAD (VG)

crisp garden fresh greens and the season's freshest vegetables with your choice of dressing

ICEBERG WEDGE SALAD (GF)

smoked bacon, roasted tomatoes, blue cheese dressing crispy onions

SUMMER SUPER FOOD KALE SALAD (GF)

shaved kale and apples with toasted almonds and walnuts, parmesan, tossed in lemon herb vinaigrette

NOT SO CLASSIC CAESAR SALAD

romaine, focaccia croutons and shaved parmesan

COBB SALAD*

romaine, grilled chicken, bacon, avocado, cucumbers, hard boiled egg, tomato, danish blue and ranch dressing

HOUSE MADE MOZZARELLA

with arugula and aged balsamic

SALAD DRESSINGS

orange citrus vinaigrette, lemon herb vinaigrette, buttermilk ranch, bleu cheese, thousand island balsamic vinaigrette and fat free raspberry vinaigrette

**add chicken, salmon or shrimp to any salad*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

** These items may be served raw or undercooked, or contain raw or undercooked ingredients*



A t w a t e r 9

F I N E D I N I N G

burgers

all burgers are served with your choice of a side dish, lettuce and tomatoes
condiments, cheeses and onions are served upon request

ANGUS BEEF SIRLOIN BURGER*

VEGETARIAN BLACK BEAN BURGER

sandwiches

served with your choice of side dish

GRILLED CHICKEN*

a grilled boneless skinless chicken breast served with lettuce and tomato on a bun

GRILLED CHEESE

classic white bread loaded with cheddar cheese.

REUBEN

thinly sliced corned beef, melted swiss cheese, sauerkraut, and thousand island dressing on rye

MAINE LOBSTER ROLL

claw and knuckle meat tossed with mayo, celery, and lemon on a New England-style roll

BACON LETTUCE TOMATO

the classic served on toasted croissant

sides

additional sides \$2.50 each

Fruit Salad

Cottage Cheese

Coleslaw

Asparagus

Steamed Broccoli

Garlic Sautéed Spinach

Steamed Vegetable Melange

Sweet Potato Fries

French Fries



A t w a t e r 9

F I N E D I N I N G

pasta

ORECCHIETTE PASTA TUSCANO*

orecchiette pasta, Italian sausage, peas, Parmesan, ricotta and fresh basil

ANGEL HAIR POMODORO (VG)

capellini pasta, marinara sauce, roasted garlic, fresh vegetables, basil, romano, extra virgin olive oil available with chicken or shrimp*

MARYLAND LUMP CRAB CAKE*

Maryland lump crab meat seasoned with old bay, lemon and parsley, topped with tropical mango chutney and an angel hair haystack with a side of remoulade

ASPARAGUS MUSHROOM SHRIMP RISOTTO (GF)*

sauteed black tiger shrimp, tender asparagus, foraged wild mushrooms, heirloom tomatoes and arugula, Parmesan tuile

entrees

PAN FRIED CHICKEN BREAST (GF)*

marinated natural chicken breast, summer artichoke baby spinach pearl onion ragout sauteed asparagus, lemon herb pan sauce

CHARDONNAY POACHED SALMON (LS) (GF)*

fresh Atlantic salmon, poached in flavorful white wine court bouillon chilled cucumber yogurt dill sauce with choice of two sides

GRILLED ANGUS BEEF TENDERLOIN FILET (GF)*

choice certified angus beef tenderloin filet, grilled to perfection mushroom cabernet demi glace with choice of two sides

TANDOORI SPICED SALMON OR CHICKEN*

fresh chicken or salmon spiced and seared to perfection, atop toasted almond Israeli cous cous, red bell pepper coulis, spring radish arugula salad fresca



A t w a t e r 9

F I N E D I N I N G

dessert

PIE OF THE WEEK

please see specials page

DESSERT OF THE WEEK

please see specials page

BUTTERSCOTCH BUDINO (GF)

vanilla custard with salted caramel sauce

THREE CHEESE CHEESE CAKE

light and creamy with honeyed apricots

VANILLA CREME BRULEE (AVAIL. GF)

sugar custard topped with chantilly cream, fresh berries and a chocolate florentine cookie

GLUTEN FREE CHOCOLATE CAKE (GF)

served with whipped cream and fresh berries

CHOCOLATE CHIP COOKIE SUNDAE

fresh baked chocolate cookie with melted chocolate chips topped with chocolate ice cream, chocolate sauce, whipped cream and topped with a cherry

ICE CREAM (GF)

vanilla, chocolate, strawberry, mint chocolate chip, coffee, butter pecan, low fat vanilla

regular & decaffeinated

PROUDLY SERVING LAVAZZA COFFEE

add a flavor

VANILLA, HAZELNUT, ALMOND, PUMPKIN SPICE, PEPPERMINT

espresso drinks

ESPRESSO

smooth espresso with no acid flavor 2.5/3

LATTE

simple drink of espresso and steamed milk 3/3.5

CAPPUCCINO

a latte but topped with lightly foamed milk 3/3.5

MOCHA LATTE

some chocolate to your latte 3.25/3.75

AMERICANO

shot of espresso topped with hot water 2.5/3