



Atrium

New Year's Eve 2009

New Year's Eve at *Atrium*

Appetizers

Lobster Martini

Chilled Lobster meat presented in a chilled martini glass garnished with a creamy lemon sauce.....12.95

Shrimp Cocktail

5 Black Tiger Prawns, chilled, served with our chef's blend horseradish cocktail sauce and lemon.....8.95

Baked Brie en Croute

Imported Brie with a dried cherry and pecan mixture wrapped in a signature puff pastry, baked and served with gourmet crackers and crostini.....9.95

Escargot

Sauteed with onions, butter, peppers and garlic. Garnished with parmesan cheese and presented with a puff pastry cap.....8.95

Calimari

Fried calamari served with lemon and marinara sauce.....8.95

Crab Cakes

Two chef's blend blue fin lump crab cakes served with a side of our own delicious red pepper remoulade.....9.95

Spinach Artichoke Dip

Chef's recipe cheese dip with artichokes, spinach and green onions served with toasted baguette rounds.....6.95

Raspberry Shrimp

4 Jumbo shrimp stuffed with a four cheese blend, baked and served with a delightful raspberry sauce.....8.95

Bruschetta

Fresh sliced baguette rounds, toasted and topped with seasoned tomatoes, pesto and parmesan cheese.....6.95

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Entree Selections

Includes choice of soup or salad, fresh baked baguette slices and our own herbed butter. Side selections include twice baked potato, baked sweet potato, wild rice, saffron rice or extra fresh vegetable du jour.

Soups - French Onion or Seafood Chowder (additional charge for chowder)

Festive Salad - Mixed greens with dried cherries, mandarin oranges, red onion, crumbled bleu cheese & pomegranate-mango vinaigrette.

Caesar Salad - Fresh Romaine lettuce with black olives, tomatoes, croutons and parmesan cheese tossed in Caesar egg dressing.

Paella

The Spanish specialty comprised of a sizzling skillet of 4 oz. lobster tail, sea scallops, littleneck clams, mussels and jumbo shrimp with tomatoes, peas & artichokes baked on a bed of saffron rice.....28.95

Suggested Wine: Wolfgang Gruner Veltliner or Santa Stefano Amarone Blend

Filet Champignon

Filet Mignon grilled to order and crowned with a forest blend wild mushroom wine sauce.

Served with choice of side & chef's vegetable...26.95

Suggested Wine: Mondavi Cabernet, Santa Stefano Amarone Blend or Barolo

Crispy Chilean Sea Bass

Fresh Chilean Sea Bass seared and served atop a bed of field greens, topped with pepper slaw and drizzled with a pomegranate vinaigrette. Served with saffron rice & asparagus spears.....21.95

Suggested Wine: Wolfgang Gruner Veltliner or Condesa deLeganza Sauvignon Blanc

Pecan Crusted Whitefish

Whole Whitefish filet encrusted in bread crumbs and pecans, pan-fried to a golden brown.

Served with a wild rice and dried cherry blend and chef's vegetable.....19.95

Suggested Wine: Condesa deLeganza Sauvignon Blanc or Traverse Good Harbor Red

Bavarian Schnitzel

Tenderized Veal Cutlets lightly breaded and sauteed,
topped with cream sauce, forest mushrooms and caramelized onions.
Served with our own hot German potato salad and sweet & sour red cabbage.....21.95
Suggested Wine: Wolfgang Gruner Veltliner or Santa Stefano Amarone Blend

Rack of Lamb

Frenched Rack of Lamb Chops seared to order. Served with a fresh citrus mint sauce and a
Mediterranean mint cream sauce. Your choice of side and chef's vegetable.
Half Rack.....24.95 Whole Rack.....32.95
Suggested Wine: Beckman's Cuvee le Bec, Penfold's Coonawanga Hill Shiraz
or Sterling Pinot Noir

Prime Rib

Choice tender Prime Rib cooked to order, topped with our own garlic herb au jus
and creamy horseradish sauce. Served with choice of side and chef's vegetable....21.95
With 4 oz. Lobster tail add 10.00
Suggested Wine: Beckman's Cuvee le Bec or Sterling Pinot Noir

Surf and Turf

8 oz. Filet Mignon charbroiled to order served with 8oz. Coldwater Lobster Tail.
Served with choice of side and chef's vegetable.....42.95
Suggested Wine: Beckman's Cuvee le Bec or Sterling Pinot Noir

Duck Breast

Seared Duck Breasts with a delicious pomegranate glaze.
Served with choice of side and chef's vegetable.....21.95
Suggested Wine: Santa Stefano Amarone Blend or Condesa de Leganza Sauvignon Blanc

Asparagus and Mascarpone Ravioli

Jumbo Ravioli stuffed with a delicious blend of Asparagus and Mascarpone Cheese
served in a lightly seasoned cream sauce.....18.95
Suggested Wine: Santa Stefano Amarone Blend or Condesa de Leganza Sauvignon Blanc

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Cocktails and Suggested Wines

Favorite Martinis

Chocolate Martini
White Chocolate Raspberry Martini
White Chocolate Vanilla Martini
Cosmopolitan
Grey Goose Martini

Frozen Cocktails

Strawberry or Raspberry Daiquiri
Mudslide · Margarita
Pina Colada · Grasshopper
Sleigh Ride

*Elaine's Selection
for Ladies*

Framboise Lambic
a raspberry champagne-fermented ale
also available in currant or peach

*Bill's Selection
for Gentlemen*

Chimay Grand Reserve Trappist Ale

Puttin' on the Glitz

Sparkling Wines to Suit any Taste
Viviano Spumante
Moet Chandon White Star
Split of Moet Chandon White Star
Dom Perignon Champagne
1/2 Bottle Rosa Regale
1/2 Bottle Korbel's

Other Selections

Cream Sherry
Taylor Fladgate Port
Raspberry Chocolate Silk Port
Nachtgold Eiswein

Try delicious piping hot coffee with
Bailey's · Kahlua · Cointrea
Chambord · Grand Marnier
Godiva Liquer

For the Connoisseur

See our complete wine list for finer wines and beverages, particularly Reserved Red Wines, Sparkling Wines, Specialty Bottled and Draft Beer.

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Thank You

for choosing us tonight!
We hope we have provided you with
and excellent dining experience.

Continue your evening by enjoying
live music by

Derringer

in the adjacent

Stein Haus

9:00 p.m. to 1:00 a.m.