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RESTAURANT



## Snacks & Fillers

- Bruschetta of Local Tomatoes** 11  
Classical blend of fresh tomato, onion, garlic and basil tossed over warmed baguette
- Grilled Atrium Calamari** 12  
Spicy sambal marinated calamari softly grilled and served on a bed of quinoa salad with balsamic reduction
- Wicked Shrimps** 14  
Sautéed shrimps in chipotle cream, garnished with cilantro, with garlic toast to dip
- Vegetable Samosas & Spring Rolls (V)** 11  
Warm crispy mini samosas and spring rolls served with house made inspired fresh mint chutney & sweet chili dip

## Soups & Salads

- Chefs Inspirational Soup of the Day** 7  
Fresh, seasonal, created daily
- Classic French Onion Soup** 9  
Prepared traditionally, slow cooked onions in a rich red wine and beef stock smothered in Swiss cheese and house made garlic crouton
- Caesar Salad** 10  
Crisp romaine lettuce, parmesan, multigrain crouton, crisp pancetta medallion
- Add Chicken or Shrimp** 5
- Spinach & Goat Cheese Salad** 9  
A bed of baby spinach greens nestled with strawberries, mandarin segments, dried cranberries, and crumbled goat cheese. Served with balsamic vinaigrette
- Mixed Beet & Feta with Glazed Pecans** 11  
Fresh sweet roasted beets, peppery arugula, feta cheese with citrus vinaigrette

## Pastas

- Lobster Penne** 15  
Chunks of sautéed lobster, peppers, tomato and scallions served in a rich white wine cream sauce
- Linguini with Chicken & Bruschetta** 14  
Sweet bruschetta mix tossed in hot linguini served with a farm fresh grilled chicken breast
- Mushroom & Herb Ravioli (V)** 14  
The definition of decadence: ravioli pillows bursting with mushroom, served in a forest mushroom and thyme cream reduction

## **Sandwiches & Burgers**

**Fresh Garden Wrap (V)** 12

Fresh grilled asparagus, red tomato, marinated mushrooms, crisp young greens & asiago cheese wrapped in a sundried tomato tortilla

**Roast Beef on Mini Pretzel Loaf** 12

In house slow roasted beef, zesty honey mustard and horseradish spread, lettuce and fresh tomato

**Tandoori Chicken Wrap** 14

House marinated tender chicken wrap with iceberg lettuce, peppers onions & our own inspired mint chutney

**Atrium Clubhouse** 14

Grilled chicken breast, smoked bacon, vine ripened tomatoes, lettuce, chipotle lime aioli, aged white cheddar

**6 oz Prime Rib Burger** 14

Smothered in caramelized onions, sautéed mushroom, bacon, lettuce, tomato, toasted kaiser bun

## **Mains**

**8 oz New York Striploin** 25

An 8 oz New York Striploin grilled to your liking with crispy fries, bouquet of young vegetable & sautéed Mushrooms, Pepper Jus

**7 oz Grilled Beef Top Sirloin** 22

Grilled to your liking, sauced with a savory thyme jus over a bed of creamy mash potato and fresh sautéed mushrooms

**Butter Chicken** 22

Alberta's best Butter Chicken is savory house marinated chicken paired with classical Makhani gravy, steamed basmati rice, cucumber salad - our specialty

**Atlantic Salmon** 21

Grilled Salmon fillet on bed of shaved fennel, herbed lemon compound butter, served with creamy mash and seasonal vegetables

**Tofu & Vegetarian Bowl (V)** 17

Stir fried carrot, mushroom, onion, peppers and choy, in Asian sauce, tossed with tofu and garnished with bean sprouts and green onion, served on a bed of Udon noodles

## **Desserts**

**Crème Caramel** 8

**Napoleon of Berries & Fruit Compote** 8

**White Chocolate Pumpkin Cheesecake with Poached Cranberry** 8

**Warm Pecan Tart with Chocolate Sauce** 8

