

STARTERS-SOUPS-SALADS

LOBSTER BISQUE 15

seared scallop, caviar, tarragon + chive infused oil

JOSPER SMOKED TOMATO SOUP 9

Josper smoked tomatoes,
crème fraiche, parmesan crisp

BUTTERMILK FRIED CAULIFLOWER 12

jalapeño honey

BRUSCHETTA 10

roma tomatoes, fresh basil, red onions, parmesan cheese

TRUFFLE + PARMESAN FRIES 10

HOUSE SALAD 12

mixed greens, white balsamic vinaigrette, beets, daikon,
carrots, almonds, tomatoes, goat cheese

CAESAR SALAD | SMALL 8 | LARGE 13

Romaine lettuce, house-made crouton, classic dressing
Add Josper chicken breast - \$10

WEDGE SALAD 12

Crisp baby iceberg wedges, buttermilk blue cheese dressing,
Josper smoked tomatoes, pancetta crisp

ATLAS CREAMY CHOP SALAD | SMALL 9 | LARGE 14

baby iceberg, HB egg, artichokes, spinach, pancetta, gorgonzola,
crispy onions, grape tomatoes, pickled beets, lemon basil mayo
Add sautéed prawns \$12, tenderloin tips \$10, Josper chicken \$10

STEAKS

*Our steaks are hand-butchered, hand-selected and expertly aged
then prepared to perfection in our mesquite-fired Josper oven.*

ALBERTA ANGUS RESERVE BEEF TENDERLOIN: aged a minimum of 40 days

32 (6 oz) | **42** (9 oz) | **54** (12 oz)

NEW YORK STRIP: USDA Prime **33** (10 oz) | Alberta Angus Reserve **42** (14 oz)

COWBOY RIB STEAK: 65 (16 oz)

an outstanding example of USDA, well marbled for peak flavor, delicious and juicy

STEAK 'DIANE' 26

petite tenderloin, potato fondant, shitake peppercorn sauce, mesquite roasted carrots

FEATURES

TENDERLOIN BURGER 18

house ground Angus beef, onion jam, creamy dijonnaise, bacon, smoked cheddar,
brioche bun - served with house fries or house salad

GRILLED LOBSTER POUTINE 19

grilled Atlantic lobster tail, lobster bisque, cheese curds, hand cut fries, béarnaise

CRISPY HALIBUT TACOS 16

coconut lime marinade, shredded lettuce, mango salsa, chipotle crème, jalapeño pickle

WARM PRIME RIB + GRUYERE SANDWICH - 17

Prime rib, mushroom relish, red peppers, au jus on filone
with truffle aioli - served with house fries or house salad

JOSPER GRILLED FLAT BREAD 13

smoked tomato sauce, prosciutto, fried garlic, bruschetta,
goat cheese, arugula, & shaved parmesan

THE PRIME FLAT BREAD 18

tenderloin, mushroom relish, white wine cream sauce,
red onion, bell pepper, chimichurri drizzle

SPAGHETTI CARBONARA 18

Josper smoked pork belly, garlic, lemon zest, parsley crumbs,
grana padana cheese, soft poached egg

VEGETABLE SKILLET 15

Indian red curry, charred vegetables, cardamom rice, grilled naan

ATLAS SEAFOOD TOWER

42 per person.

(Recommended for 2 or more guests)

atlantic lobster tail

chilled king crab legs

seasonal oysters

mussels

poached jumbo prawns

house made cocktail sauce

champagne mignonette

SIDES

JOSPER CHICKEN 10

(6oz breast)

SAUTÉED JUMBO PRAWNS 12

TENDERLOIN TIPS 14

GRILLED VEGETABLES 10

TRUFFLE FRIES 10

GORGONZOLA MAC + CHEESE 12

BRIE WHIPPED MASHED POTATOES 10

Please inform your server if someone in your party has a food allergy. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

Executive Chef: Shelley Robinson