

SOUPS

JOSPER SMOKED TOMATO BISQUE 9
crème fraiche, parmesan crisp

LOBSTER BISQUE 10
tarragon and chive oil

DAILY CREATION 9
prepared fresh each morning

SALADS

JOSPER GRILLED CHICKEN CAESAR SALAD 19
heart of romaine, parmegiano-reggiano, traditional dressing

ATLAS TIGER SHRIMP SALAD 19
lemon grilled shrimp, organic greens, white balsamic vinaigrette, beets, daikon, carrot, almonds, tomatoes, goat cheese

STEAK & BLUE CHEESE WEDGE SALAD 22
seared beef filet tips, chimichurri sauce, iceberg, blue cheese buttermilk dressing, smoked tomato, pancetta

STEAKS

BEEF TENDERLOIN - ALBERTA ANGUS RESERVE 32 (6 oz)
warm potato salad, chimichurri sauce

NEW YORK STRIP 33 (10 oz)
warm potato salad, chimichurri sauce

STEAK FRITES - WEST COAST CUT 21 (7 oz)
baby kale salad, chimichurri sauce

JOSPER GRILLED SALMON STEAK 28
warm potato salad, chimichurri sauce

SANDWICHES

all sandwiches are served with choice of kennebec fries or green salad

ATLAS BURGER 20
house ground beef patty, brioche bun, aged cheddar, garlic aioli, iceberg, vine ripened tomato

BEYOND BURGER 18
grilled vegetarian patty, josper smoked shiitake mushroom, avocado, lettuce, tomato, aioli, chimichurri sauce

JOSPER GRILLED LEMON GRASS CHICKEN BANH MI 17
lemongrass marinated chicken thighs, pickled vegetables, house made mayonnaise, baguette

ATLAS MEATBALL MELT 18
josper roasted meatballs, bocconcini cheese, san marzano tomato sauce, arugula, grana padano

LUNCH ENTREES

SALT SPRING ISLAND MUSSELS AND FRITES 19
josper roasted mussels, fennel, smoked tomato, chorizo sausage, kennebec fries

MONTEREY BAY CALAMARI 18
san marzano tomato, mediterranean olives, aioli crostini, seasonal greens

AHI TUNA POKE RICE BOWL 20
sashimi grade tuna, jasmine rice, josper smoked shiitake, pickled vegetables, edamame, kizami nori

VEGETARIAN RICE BOWL 18
jasmine rice, marinated tofu, josper smoked shiitake mushrooms, pickled vegetables, edamame

BRAISED BEEF PARPADELLE 21
baby kale, roasted pine nuts, cafe au lait sauce

SPICY PRAWN SPAGHETTINI 24
tiger prawns, san marzano tomato, basil, fresno chili, tarragon-chive oil

CHARCUTERIE + CHEESES 25

selection of cured meats, local + imported cheeses, gnocco fritto, cranberry port jelly, pecans

SIDES

JOSPER GRILLED VEGETABLES 9

TRUFFLE PARMESAN FRIES 10

GORGONZOLA MAC + CHEESE 12

WHIPPED BRIE MASHED POTATOES 10

CAESAR SALAD 10

HOUSE SALAD 10

DESSERTS

VIETNAMESE COFFEE PARFAIT 10
espresso chocolate mousse, dark chocolate brownie, coffee jelly, condensed milk ice cream, coconut biscotti,

VANILLA CHEESECAKE 10
dolce de leche, brown sugar shortbread, raspberry gel, candied orange zest

SALTED CARAMEL CREME BRULEE 10
baked sous-vide, chocolate dipped biscotti

FROZEN TRIO 10
house made sorbet, ice cream, gelato

CHEESE PLATTER 17
gnocco fritto