SOUPS

JOSPER SMOKED TOMATO BISQUE 9
Crème fraiche, parmesan crisp

DAILY CREATION 9
Prepared fresh each morning

SALADS

JOSPER GRILLED CHICKEN CAESAR SALAD 19
Heart of romaine, parmigiano-reggiano, traditional dressing

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

STEAK & BLUE CHEESE WEDGE SALAD 22
Grilled beef tenderloin, chimichurri, iceberg, blue cheese buttermilk dressing, smoked tomato, pancetta

TUNA NICOISE SALAD 20
Seared ahi tuna, confit potato, egg, green bean, mixed greens, potato hay

CHEF’S DAILY FEATURE MP
Ask your server for details

SANDWICHES

All sandwiches are served with choice of shoestring fries or green salad

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

VEGGIE BURGER 18
House-made grain and vegetable patty, Josper smoked shitake, lettuce, vine ripened tomato, chimichurri on a whole grain bun

JOSPER CHICKEN CIABATTA 19
Josper smoked chicken, sun-dried tomato relish, brie, arugula, vine ripened tomato, Gelderman’s farm bacon

OPEN FACE ATLAS MEATBALL MELT 18
Josper roasted beef and pork meatballs, bocconcini cheese, san marzano tomato sauce, arugula, grana padano

ATLAS LUNCH

AHI TUNA POKE RICE BOWL 20
Sashimi grade tuna, sushi rice, Josper smoked shitake, pickled vegetables, edame, kizami nori

VEGETARIAN RICE BOWL 18
Crispy tofu, sushi rice, Josper smoked shitake, pickled vegetables, edame, kizami nori

MUSHROOM AND SMOKED CHICKEN GARGANELLI 22
Josper smoked chicken, shitake mushroom cream sauce

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

DESSERTS

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
Gnocchi fritto, cranberry compote

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.

CHEF’S HAPPY HOUR
Daily between 3:30 & 5:30.
In the lounge
Enjoy daily cocktail + wine features and a selection of $5 snacks.

SOMMELIER’S SELECTION
Each week our sommelier selects unique wines from around the world to pair with your meals. Ask your server for this week’s selections.

DESSERTS

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
Gnocchi fritto, cranberry compote

Only Certified Angus Beef and USDA Prime make the ATLAS cut and are selected for our dishes.

Sourcing from North America’s top producers, we seek out the ultimate commitment to quality and stewardship to ensure the best in marbling, tenderness, and flavour. Our steaks are hand-butchered and aged a minimum of 40 days before being prepared in our mesquite-fired Josper oven.