



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, parmegiano-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 shiitake, 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 shiitake, pickled vegetables, edamame, kizami nori

VEGETARIAN RICE BOWL 18
crispy tofu, sushi rice, josper smoked shiitake, pickled vegetables, edamame, kizami nori

MUSHROOM AND SMOKED CHICKEN GARGANELLI 22
josper smoked chicken, shiitake mushroom cream sauce

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

STEAKS

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

NEW YORK STRIPLOIN USDA PRIME 33 (10 oz)
warm potato salad, chimichurri sauce

WEST COAST CUT STRIPLOIN - CERTIFIED ANGUS BEEF 21 (7 oz)
frites, baby kale salad, chimichurri sauce

JOSPER GRILLED SALMON STEAK 28
warm potato salad, chimichurri sauce

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
gnocco 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