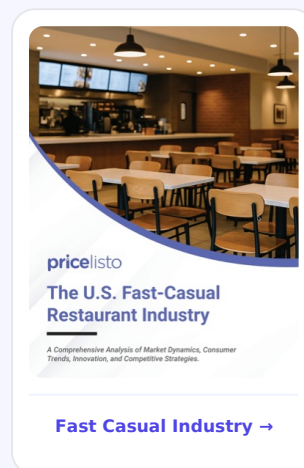




Atlantic

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



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Top Menu Items

ITEM	PRICE
Beef Tenderloin Cognac, Dijon, salted cream broccolini and roasted garlic mash.	\$25.00
Scallops Seared, lemon beurre blanc and steamed asparagus.	\$20.00

Cool Bites

ITEM	PRICE
Cheese Plate Soft, firm and bleu cheese, fruit, nuts and reader's bees honey.	\$15.00
Smoked Eggplant Tahini and paprika.	\$9.00
Lobster Roll Lobster, duke's mayo, celery and brioche bun.	\$18.00
Mushroom Pate Crimini and shiitake mushrooms and walnut.	\$8.00
Beets Arugula, pistachios, champagne vinaigrette and fried capers.	\$8.00

Warm Bites

ITEM	PRICE
Stuffed Tomatoes Ricotta, fontina, Parmesan cheese and basil.	\$14.00
Green Beans Prosciutto wrapped, smoked provolone and roasted tomato vinaigrette.	\$9.00

Small Plates

ITEM	PRICE
Cashew Flatbread Housemade cashew cheese, selection from local farmer's harvest and lemon zest.	\$12.00
Arugula Fava beans, peas, radishes, orange segments and chive vinaigrette.	\$8.00
Ratatouille Eggplant, zucchini, squash, tomato and Parmesan cheese.	\$7.00
Scallop Ceviche Red onion, red bell pepper and lime.	\$13.00
Romaine Wedge Bacon wrapped dates, red onion, hazelnuts and blue cheese dressing.	\$10.00
Sauteed Shrimp Lemon butter, crispy prosciutto and garlic crostini.	\$14.00

Big Plates

ITEM	PRICE
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Beef Tenderloin (Big Plates)	\$25.00
Cognac, Dijon, salted cream broccolini and roasted garlic mash.	
Duck Breast	\$23.00
Cilantro, mint and grapefruit.	
Salmon	\$18.00
Kalamata olive and tomato relish, quinoa and vert farms sunflower sprouts.	
Scallops (Big Plates)	\$20.00
Seared, lemon beurre blanc and steamed asparagus.	
Skirt Steak	\$16.00
Cane water farms tomatoes and chimichurri.	