

IIB IIL W IID

— STEAKHOUSE —

The Atrium Menu

STARTERS

Milk Roll , honey butter, sea salt.	8
Oysters* , champagne mignonette.	26
Hamachi , chili aioli, snap pea, pistachio.	28
Shrimp Cocktail , cocktail sauce, horseradish.	27
Mushroom Caps , braised beef, comte cheese, herb bread crumbs.	17
Wings , truffalo, blue cheese.	21

SALADS

Caesar Salad , romacrunch lettuce, panko breadcrumbs, caesar dressing add half lobster (+40).	19
Wedge Salad , maple bacon, pickled shallots, blue cheese, herb ranch dressing.	21
Mixed Green Salad , sherry vinaigrette, marcona almond, manchego cheese.	18

MAINS

Salmon* , pickled shallot buerre blanc, all the peas.	33
BLVD Burger* , white american cheese, griddled onions, garlic aioli, bordelaise, fries.	25
One Pound Mussels , green garlic butter, spring onion soffrito, grilled sourdough add fries (+7)	29
8oz Filet* , 50/50 mashed potatoes, bordelaise.	69
Steak Frites* , 8oz prime skirt steak, beef fat fries.	57

SIDES

Asparagus , smoked trout roe, pickled shallot beurre blanc, fine herbs.	19
Beef Fat Fries , garlic aioli	14

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. In an effort to support our hourly staff members, a 20% gratuity will be automatically included on all bills.