



# The Atherton Hotel

## Dinner Menu

### Soups & Salads



#### **Soup of the Day** \$5

Fresh homemade soup prepared daily  
Served in a bread bowl \$7.5

#### **House Salad** \$6

Mixed greens, cucumber, tomato, grated provolone cheese and croutons  
Add Chicken \$4 / Sirloin \$4 / Salmon \$4 / Shrimp \$8

#### **Southwest Chicken** \$12

Blackened chicken breast on romaine with cheddar cheese, black beans, roasted corn and chipotle ranch dressing

#### **Caesar Salad** \$8.5

Crisp romaine lettuce, Romano cheese and house Caesar dressing  
Add Chicken \$4 / Sirloin \$4 / Salmon \$4 / Shrimp \$8

### Appetizers

#### **Jumbo Shrimp Cocktail** \$16

Shrimp served with traditional cocktail sauce

#### **Wings – Traditional or Boneless** \$12

One dozen wings tossed in your choice of sauce (*BBQ, mild, hot, suicide, garlic butter or pineapple ginger*)



#### **Grilled Chicken Quesadilla** \$9.5

Grilled chicken and cheese in a flour tortilla served with salsa, sour cream and guacamole



#### **Drunken Mushrooms** \$10

Sautéed mushrooms with brandy finished with cream served over grilled crostini

#### **Crab Dip** \$13.5

Creamy crab dip served with grilled flatbread

#### **Bruschetta** \$8.5

Herbed diced tomatoes topped with chèvre cheese on grilled crostini with balsamic reduction

### Sandwiches

All sandwiches served with chips and a pickle. Substitute French fries or onion rings \$1.  
Wraps available for all sandwiches except for grilled cheese.

#### **One Half Pound Burger** \$10

Topped with American cheese, lettuce, tomato and onion

#### **Veggie Burger** \$8

8 oz. Boca® burger topped with American cheese, lettuce, tomato and onion

#### **Grilled Chicken Breast Sandwich** \$10

Topped with BBQ sauce, bacon, provolone cheese, red onion and lettuce

#### **Traditional Turkey Club** \$8.75

Served on white toast with bacon, lettuce, tomato and mayo

#### **Grilled Cheese** \$6.25

On thick Texas toast with grilled tomato

#### **Beef or Chicken Cheese Steak** \$8.5

With grilled onions and American cheese on a warmed baguette



#### **Crabby Fridays** \$17

Crab legs with your choice of two sides. Every Friday. Limited time.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
All items are homemade and cooked to order. Please allow ample time for certain dishes.

*Entrees include a house salad, warm rolls with butter, starch and vegetable of the day.*

## **Steaks**

**Steaks are served with black truffle demi-glace.**

 **Filet Mignon, 10 oz. \$39**

The best of the best, beef tenderloin

**New York Strip Steak, 12 oz. \$32**

Boneless strip steak topped with crispy onion straws

**Sirloin Steak, 10 oz. \$22**

Tender sirloin steak

**Delmonico Steak, 14 oz. \$42**

## **Surf & Turf**

**Lobster & Sirloin \$35**

5 oz. lobster tail paired with 5 oz. grilled sirloin steak

**Crab Legs & Sirloin \$21**

Snow crab cluster paired with 5 oz. grilled sirloin steak

**Grilled Shrimp & Sirloin \$29**

Grilled jumbo shrimp paired with 5 oz. grilled sirloin steak

**Salmon & Sirloin \$24**

Broiled 5 oz. salmon paired with 5 oz. grilled sirloin steak

**Crab Cake & Sirloin \$28**

Broiled crab cake with roasted garlic rémoulade paired with 5 oz. sirloin steak

## **Chicken**

 **Chicken Marsala \$14**

Sautéed chicken breast with Marsala wine and mushroom sauce

**Grilled Chicken Breast \$12**

Grilled boneless herb marinated chicken

**Pesto Chicken \$14**

Sautéed chicken breast with pesto and melted provolone and parmesan

**Roasted Chicken Parmesan \$16**

Roasted chicken breast with marinara sauce and melted provolone and parmesan cheese

## **Seafood**

 **Crab Stuffed Lobster \$39**

5 oz. lobster tail stuffed with jumbo lump crab meat

**Lobster Tail \$40**

10 oz. Canadian lobster tail broiled and served with drawn butter

**Grilled Salmon Fillet \$18**

6 oz. Atlantic salmon fillet seasoned with herbs and grilled to perfection with dill butter

 **Broiled Crab Cakes \$24**

Two broiled, seasoned jumbo lump crab cakes served with roasted garlic rémoulade

**Catch of the Day MARKET PRICE**

Daily seafood special with the freshest seasonal ingredients

## **Pasta**

(Add a grilled chicken breast for \$5 or add grilled jumbo shrimp for \$8)

**Pasta Primavera \$11**

Fresh pasta tossed with sautéed vegetables, herbs and extra virgin olive oil

**Fettuccini Alfredo \$12**

Fettuccini pasta tossed with creamy Alfredo sauce

**Cheese Tortellini \$14**

Tortellini pasta tossed in basil pesto cream sauce

**Short Rib Ravioli \$16**

Ravioli stuffed with braised beef short rib and tossed in port wine demi-glace