



The Atlantic Room

At The Ocean Course

APPETIZERS

KUROBUTA PORK BELLY

Peach Cider Braised Pork Belly,
Sweet & Sour Collard Greens, Jameson Glaze
\$16

SEARED SESAME CRUSTED TUNA

Sliced Cucumber, Napa Cabbage, Yellow Beets
Dashi-Wasabi-Soy Dipping Sauce
\$17

PORCINI CRUSTED DAY BOAT SCALLOPS

Truffle-Celeriac Purée, Wild Mushrooms,
Creamy Leek Couscous
\$18

HOUSE CURED SALMON

Beet & Horseradish Cure,
Arugula, Crème Fraîche, Citrus Vinaigrette
\$13

BEEF & MUSHROOMS

Aged Tenderloin Tips, Wild Mushrooms
Truffle Demi-Glace, Sliced Baguette
\$19

FIRE & ICE SHRIMP COCKTAIL

Three Grilled Colossal Shrimp,
Fiery Sauce, Cool Tomato Gazpacho
\$17

SALADS AND SOUPS

DAILY CHEF'S SOUP SELECTION

\$10

SPICY CRAB BISQUE

Bluefin Crab, Sherry, Chives Cream
\$11

THE "WEDGE"

Cool Iceberg Wedge, Chopped Tomato,
Smoked Bacon, Diced Cucumber,
Pt. Reyes Blue Cheese, Red Onion,
Crumbled Egg, Gorgonzola Vinaigrette
\$10

DUCK & BERRIES

Lolla Rossa, Baby Romaine, Duck Confit,
Fresh Berries, Candied Hazelnuts,
Pumpkin-Vincotto-Balsamic Vinaigrette
\$15
Add Humboldt Fog Cheese
\$19

OCEAN COURSE CAESAR SALAD

Romaine, Tarragon Croutons,
Roasted Tomatoes, White Anchovies,
Grana Padano
\$10

LOBSTER AND MANGO

Poached Lobster, Sliced Mango, Baby Greens,
Passion Fruit, Creamy Champagne Vinaigrette
\$19

ATLANTIC ROOM SPECIALTIES

PAN SEARED RED SNAPPER

Fingerling Potatoes,
Watercress & Bluefin Crab, Lemon Vinaigrette
\$32

MISO GLAZED COBIA

Kaffir Lime Jasmine Rice, Butter-Ponzu Sauce,
Tempura Green Beans, White Soy Drizzle
\$32

PAN SEARED GROUPEL "SCAMPI"

Shrimp, Pappardelle, Asparagus
\$36

SEAFOOD STEW "BOUILLABAISSE"

Half Lobster Tail, Scallop, Grouper and Shrimp
Over Pappardelle and Tomato-Saffron Broth
\$42

◇WILD MUSHROOM POTATO GNOCCHI

House Made Truffle Gnocchi, Swiss Chard,
Wild Mushrooms, Asparagus,
Grana Padano, Pine Nuts
\$26

CHICKEN SALTIMBOCCA

Prosciutto Wrapped Chicken Breast, Sage,
Carnaroli Risotto, Tomato Broth
\$29

SEARED DUCK BREAST

Duck Confit, Sweet Potato, Brioche,
Seasonal Greens, Fig Demi-Glace
\$28

PEACH CIDER MARINATED

PORK TENDERLOIN

Sweet Potato, Haricot Verts, Mustard Glaze
\$28

MUSHROOM ENCRUSTED FILET MIGNON

Horseradish Mashers, Swiss Chard,
Parmesan Broth
\$37

PISTACHIO CRUSTED RACK OF LAMB

Boursin Mashed Potatoes, Haricot Verts,
Rosemary Demi-Glace
\$41

ATLANTIC ROOM CHOICE CUTS

Simply Grilled and Served A la Carte

DRY AGED NEW YORK STRIP STEAK

12 oz. NY Strip,
Housemade Worcestershire Sauce
\$38

"BASEBALL" CUT SIRLOIN

10 oz. Blackened Certified Angus Sirloin,
Blue Cheese Butter
\$32

"BONE-IN PRIME RIBEYE"

20 oz. Certified Angus "Cowboy" Steak,
Bourbon-Caramelized Onion Jus
\$43

FLAT IRON STEAK

8 oz. Aged Steak,
Cabernet Demi-Glace
\$28

SWORDFISH

10 oz. Atlantic Swordfish Steak,
Lemon-Herb Relish, Roma Tomato
Lemon Oil
\$29

◇Denotes Vegetarian

SIDES

Smoked Cheddar-Truffle Macaroni
Horseradish Mashers
Boursin Creamed Spinach
Steamed Asparagus with Lemon Butter

\$5 Small Plate \$10 Family Style

Executive Chef: William Morrison

Sous Chef: Jonathan Monroe