APPETIZERS

COLD

Charred Beef Sirloin Thinly Sliced and Served with Dill Pickles and Chutney 4.50

Smoked Columbia River Sturgeon with Roasted Peppers, Capers and Horseradish Cream 4.75

Homemade Honey-Cured Ham, Chicken Galatine and Knockwurst with Hot Sweet Mustard, Pickled Onions and Relish 4.25

Northwest Oysters on the Half Shell with Cocktail Sauce 6.50

Array of Seafood on Ice with Cocktail and Mustard Sauces 7.00

Cold Grilled Marinated Tuna, Served Rare with Soy, Grated Radish and Cucumbers 5.00

HOT

Warm Dungeness Crab Mousse, Watercress Sauce 5.50

Rock Shrimp and Brie Baked in Phyllo with Dijon Cream Sauce 5.50

Shiitake Mushrooms and Tofu Pinecones with Wasabi Mayonnaise 3.50

Taglietelle with Steamed Clams, Garlic and Fresh Herbs 6.00

Fried Calamari with Lemon Walnut Dipping Sauce 4.50

SALADS

Bibb Lettuce with Orange Almond Vinaigrette 2.50

Winter Greens Tossed with Sherry Vinegar, Herbs, Garlic, Olive Oil and Croutons 2.50

Plate of Fruits with Toasted Hazelnuts and Banana Bread 3.25

Spinach Salad with Warm Smoked Turkey and Creamy Lime Dressing 3.00

WELCOME TO ATWATER'S

In addition to our regular menu, our Chef has prepared a complete, six-course meal that showcases the market's freshest ingredients. Please ask to see tonight's Fixed Price Dinner menu.

Join us for a spectacular champagne Sunday Brunch, featuring an elaborate array of hot and cold entrees, assorted salads, homemade breads, fresh fruit and irresistable desserts. Served from 10 a.m. to 3 p.m. every Sunday.

Private dining accommodations are also available for parties from ten to 300. For more information, please inquire with the Maitre D'.

SOUPS

Salmon Stockpot with Leeks, Potatoes and Cheese Crouton 3.75

Soup of the Day 3.00

SEAFOODS

Grilled Sturgeon with Avocado Cilantro Chutney 14.50

Salmon Baked with Creme Fraiche, Shallots and Tarragon 16.50

Pacific Coastal Stew of Spot Prawns, Lobster, Clams and Snapper, Tomato Basil Sauce 21.00

Shrimp and Scallops Sauteed with Linguini, Mushrooms, and a Spicy Peanut, Scallion Sauce 16.50

Grilled Oregon Snapper with Hazelnut Butter 13.00

Baked Sole Stuffed with Rock Shrimp, Tomatoes, Herbs and Saffron Sauce 15.25

SPECIALTIES

Grilled Tenderloin of Beef with Pinot Noir Butter 21.00

Grilled Breast of Chicken with Honey Mustard Cream Sauce 13.00

Roast Rack of Northwest Lamb with Confit of Onions, Natural Juices 24.00

Medallions of Veal with Sweet Anise, Virginia Ham and Pernod 16.50

Beef Sirloin Steak with Wild Oregon Mushrooms and Madeira Sauce 18.50

Sauteed Pork Medallions with Apples, Rosemary and Cider 15.00

Pan Roasted Veal Chop with Pearl Onions, Bacon, Celeriac and Natural Juices 19.50

ATWATER'S SELECT DINNER

APPETIZERS

(Choice of:)

Salmon Stockpot with Leeks, Potatoes and Cheese Crouton

Shiitake Mushrooms and Tofu Pinecones with Wasabi Mayonnaise

Winter Greens Tossed with Sherry Vinegar, Herbs, Garlic, Olive Oil and Croutons

Charred Beef Sirloin Thinly Sliced and Served with Dill Pickles and Chutney

ENTREE

(Choice of:)

Grilled Oregon Snapper with Hazelnut Grapefruit Butter

Shrimps and Scallops Sauteed with Linguini, Mushrooms, and a Spicy Peanut, Scallion Sauce

Grilled Breast of Chicken with Honey Mustard Cream Sauce

Sauteed Pork Medallions with Apples, Rosemary and Cider

Sauteed Medallions of Beef with Mushrooms, Tomatoes, Herbs and Sweet Garlic

Atwater's Selection of Desserts

Coffee or Tea

$20.00 Per Person

Atwater's is operated by the ARA Fine Dining Division. We invite you to visit our other restaurants: Carnelian Room in San Francisco, California and The 95th in Chicago, Illinois.

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Atwater's

RESTAURANT & LOUNGE

30th Floor ▪ U.S. Bancorp Tower ▪ Portland, Oregon

ARA services