Atrium
Cafe

- hamburger
- chicken breast
- chicken
- chili
- turkey
- enchiladas
- eggs
- nachos
- pasta
- tater tots
- taco
- fajitas
- apple
- roast
- soup
- apple pie
- pizza
- shrimp
- pasta
- roast beef
- pecan pie
- ice cream
# ATRIUM CAFE

## BUCKET OF SIX LONGNECKS
- Domestic ........................................... $12.00
- Imported ........................................... $14.00

## WINE COOLERS
- Bartles and James ................................ $2.25
- California Cooler ................................ $2.25

## SLUSH FUN! Chills even the hottest blooded
- strawberry – Melon – or Banana ............... $3.25
- Virgin .............................................. $2.50

## BERRY LIGHT Cranberry and Lemonade
- ........................................................ $1.50

## WINE – A – RITA
- ........................................................ $3.25

## STRAWBERRY DAQUIRI
- ........................................................ $3.25

## PEPPERMINT ICED TEA
- ........................................................ $1.25

## FUZZY NAVAL it's love at first sip. Peach Schnapps with Fresh Orange Juice
- ........................................................ $3.25

## PINA COLADA
- ........................................................ $3.25

## MARGARITAS
- ........................................................ $3.25

## FRESH LEMONADE
- ........................................................ $1.25

## SOUPS AND APPETIZERS
- Ranchers Soup of the day ........................ $1.95
- Onion Soup ........................................... $2.25
- Pecos River Boud of Chili ........................ $2.95
- Sauted Chorizo ................................. $1.85
- Fresh Guacamole ............................... $6.25
- Shrimp Cocktail .................................... $6.25
- Basket of Assorted Fresh Fried Veggies .... $3.50

## FAJITAS ANDALE!
- **Beef** .............................................. $10.75
- **Seafood** ........................................... $11.50
- **Chicken** .......................................... $9.75

## Extra Condiments ................................ $ .50 each

##try it with Red or White Sangria
- Pitcher .............................................. $6.50
- Half Pitcher ....................................... $3.50

## SOUTHERN FISH FRY Cornmeal breaded
- Catfish, Nacho Chips and two Sauces ........ $6.25
- **DOUBLE QUESADILLAS** (everybody's favorite) 
- Ham, Cheese, Refried beans, Flour Tortillas
- Guacamole and Salsa ............................. $5.75

## THE BORDER PATROL Two 4 oz. delicious
- Burgers topped with Chili and Cheese, Guacamole and Salsa. Complemented by Toasted Onion Rolls
- ........................................................ $8.95

## HOW ABOUT A COLD BREW?
- Served with Flour Tortillas, Cheese, Guacamole, Sour Cream and Guacamole
- ........................................................ $5.75

## BASKET OF CAJUN SEASONED FRIED FROG LEGS Served with Chips and two sauces
- ........................................................ $6.75

## WALTER'S ENCHILADAS Shrimp, Crabmeat, Cream Cheese, Ricotta Cheese, Jack Cheese. Served with Tomato Cream Sauce
- ........................................................ $6.25

## IDAHO TACO Giant baked potato, filled with chili, Topped with Cheese, Peppers, Onions and Tomatoes. Served with Tortilla Chips, Salsa, Sour Cream and Guacamole
- ........................................................ $5.75

## BASIC BURGER (Robby's Recipe) 8 ounces of Lean Ground Beef. Served with Onions and Cheese.
- ........................................................ $5.50

## BE DIFFERENT
- FRESH PASTA AND SEAFOOD Variety of Fresh Pastas, Seasonal Fish, Garlic, Mushrooms, Tomato, Herbs and White Wine Sauce
- ........................................................ $6.95

## CROLE PECAN CHICKEN BREAST Sautéed Chicken Breast, Creole Mustard Cream Sauce Topped with Toasted Pecans
- ........................................................ $7.75

## COCONUT SHRIMP Butterfly, Coconut Breaded Shrimp served with Tangy Orange Sauce and Cocktail Sauce
- ........................................................ $9.96

## BBQ BEEF BROCHETTE Marinated tender morsels of Beef with Peppers, Mushrooms, Onion and Tomato. Served with a hearty portion of Fries and Vegetables
- ........................................................ $8.25

## PARMESAN CHICKEN AND PASTA Tender Chicken strips, Peppers, Garlic, Onions and Mushrooms
- ........................................................ $7.25

## CATTLEMAN'S CALL
- New York Strip Steak ............................ $9.95
- Blackened Prime Rib ............................ $8.95
- Ground Chuck Steak with Smothered Onions
- ........................................................ $6.50
PEDRO’S SINGLE PIZZAS
1. Mushrooms, Onions & Mozzarella
2. Seasonal Vegetables, Herbs, Mozzarella & Gouda
3. Sausage, Pasta & Mozzarella
4. Check with Pedro
$8.50 each

EGGS, RIGHT NOW?
2 Eggs your style with Bacon or Sausage or 3 Egg omelette with Bacon and Cheese $4.95

LIGHT AND LIVELY
CATCH OF GALVESTON Shrimp and Crabmeat Salad served on Datunet bread with Tropical Fruits $6.95
ORIENTAL STIR FRIED VEGETABLE SALAD Served on Crisp Rice Noodles, Sesame Herb Dressing $5.95
CREATE YOUR OWN SANDWICH Any combination. Roast Beef, Turkey, Ham, Pastrami, American, Swiss, Provolone, Jalapeno Cheese, Your choice of Breads with Croissant $6.50

SOUP N’ A HALF Cup of Ranchers Soup of the Day and a Half Sandwich of your choice $4.50
DAILY FRESH FISH And colorful Vegetables Steamed in Oriental Basil Butter $9.95
BLACKENED CHICKEN BREAST Topped with Jalapeno Butter, Plain or with Salsa $7.25

TROPICAL ITCH Refreshing Cool Seasonal Fruit, Cinnamon bread, Margarita Lime Sherbert $5.95
BLACKENED SEAFOOD SALAD Fresh Blackened Chunks of Fish, Served on Nopales $6.95
FROM BEAUMONT TO EL PASO Mixed Greens, Roast Beef, Ham, in Tortilla Shell Richly garnished and served with Your choice of Dressing $6.25
PERFECTLY STEAMED GREENS Oriental Basket, filled with Colorful Steamed Vegetables, Basil Butter $5.50
ORIENTAL STIR FRIED BEEF Tender Beef with Oriental Vegetables, Served in a Tortilla Shell $6.25

SWEET SURRENDER
Fudge Brownie with Vanilla Ice Cream $3.75
Bread Pudding with Whiskey Sauce $2.25
All American Mud Pie $3.25
Almond Pie with Cream de Novaux $2.95
Burnt Creme with Caramel Sauce $2.95
Chocolate Waffle, Vanilla Cream Sauce, Ice Cream and Chocolate Sauce $3.95
Don’t leave without this one!
Apple Pie or Pecan Pie $1.95
a La Mode $2.75

Banana Fantasy, Two scoops of Ice Cream, Two toppings. Lots-o-Nuts, Whipped Cream and a Banana $3.95
Ice Cream $1.75
Freshly Made Mallis or Floats $2.50
On the Run? Fly with a Doze Bar $3.25
or an Ice Cream Cone $1.75

MORE DESSERTS!
See our Display of Cakes, Pies, Tortes and Fruit Tartlets From our Very own Bake Shop.

BEVERAGES
Fresh Ground and Brewed Mocha Java or Swiss Water Process Columbian Decaffeinated $ .95
Selection of Herbal and Regular Teas $ .95
Cinnamon Hot Chocolate $ .95
Whole or Skim Milk $ .95
Espresso $1.95
Cappuccino $2.50
Assorted Soft Drinks $1.25
Iced Tea $ .95
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<th>Wine</th>
<th>Region</th>
<th>Type</th>
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<td>Korbel Natural</td>
<td>Guerneville, Sonoma</td>
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<td>Chandon, Brut</td>
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