

Attain

LUNCH MENU

Starters

Soup of the Day

Watermelon & Feta Salad

Fresh watermelon paired with feta cheese, toasted almonds, and aged balsamic reduction.

Entrées

Traditional Cobb Salad

Crisp romaine lettuce topped with grilled chicken, bacon, hard-boiled egg, avocado, tomatoes, blue cheese crumbles, and red onion. Served with your choice of dressing.

Flame-Broiled Cheeseburger

Flame-broiled cheeseburger topped with lettuce, tomato, onion, and pickle. Served with potato chips.

Chopped Shrimp Caesar Salad

Crisp romaine lettuce tossed in Caesar dressing with white anchovies, shaved Parmesan, and crunchy croutons, topped with jumbo garlic shrimp and with sun-dried tomatoes. Served with a side house garlic aioli.

Handcrafted Sandwich of the Day

A freshly prepared sandwich featuring quality ingredients and chef-inspired flavors.

Sides

Cauliflower Sweet Potato Fries

Crispy French Fries Side Salad

Desserts

Chef's choice of dessert

Seasonal Fruit Pie

Ice Cream

Strawberry, Chocolate, Butter-Pecan, Coffee & Tahitian Vanilla

Seasonal Fresh Fruit Cup

Small portions and gluten-free options available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

5/17/2026

Attain

DINNER MENU

Starters

Soup of the Day

Roasted Pear & Brie Flatbread Pizza

Flatbread topped with roasted Anjou pears, creamy brie cheese, rosemary, and lavender honey on a crisp baked crust.

Raspberry Orange & Tomato Salad

Raspberries, oranges, and cherry tomatoes tossed in a rice wine vinegar, sesame oil, and honey dressing. Finished with fresh mint and Thai chilies.

Entrées

Lemon Garlic Baked Barramundi Fillet

Oven-baked barramundi infused with lemon and garlic, finished with a lime-basil butter sauce. Served blistered cherry tomatoes and a crisp arugula risotto cake.

Chicken Cacciatore

Braised chicken simmered in a rustic tomato sauce with garlic, herbs, onions, bell peppers, and mushrooms. Served with roasted fingerling potatoes and broccoli.

Sides

Butternut Squash 
Sweet Potato Fries

French Fries 
Side Salad 

Desserts

Chef's choice of dessert

Seasonal Fruit Pie

Ice Cream

Strawberry, Chocolate, Butter Pecan, Coffee & Tahitian Vanilla

Seasonal Fresh Fruit Cup

Small portions and gluten-free options available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

5/17/2026

Attain

BRUNCH

Starters

Leek and Potato Soup 

Shrimp Cocktail

Chilled shrimp served with traditional cocktail sauce, lavash crackers, and lettuce chiffonade.

Entrées

Homemade Waffle

Fresh homemade waffle topped with macerated berries and whipped topping. Served with warm maple syrup.

Smoked Salmon Egg Benedict

Poached eggs and smoked salmon on a toasted English muffin, finished with house-made Hollandaise sauce.
Served with breakfast potatoes and fresh asparagus.

Pineapple Teriyaki Chicken Bites

Tender chicken thigh meat with pineapple, ginger, chili, and garlic, marinated in teriyaki sauce and slow cooked for rich. Served with steamed rice.

Lobster Mac & Cheese

Tender lobster folded into creamy three-cheese macaroni, topped with toasted herb breadcrumbs and baked until golden brown.

Sides

Brussels Sprout 

Sweet Potato Fries 

Bacon 

Pork Sausage 

Desserts

Warm Banana Crepe

Seasonal Fruit Pie

Ice Cream

Strawberry, Chocolate, Butter Pecan, Coffee & Tahitian Vanilla

Fresh Fruit Cup 

Small portions and gluten-free options available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

5/17/2026