

Isleworth

DINNER MENU

STARTERS

- Springtime Salad GF DF 12
- Bibb Lettuce & Watercress, Blueberries, Petit Tomatoes, Onions, Blueberry-Balsamic Vinaigrette
- Beef Tartare on Roasted Bone Marrow 19
- Pickled Vegetables, Caper-Parsley Aioli, Crostini
- “Dynamite” Green Lip Mussels 17
- Spicy Mayo & Pink Shrimp Gratin, Carrot Scallion Salad with Sesame Vinaigrette

SALADS

- Wedge of Iceberg GF 11
- Applewood-Smoked Bacon, Tomatoes, Blue Cheese Dressing
- Isleworth Chopped Salad 13
- Tomato, Onions, Shrimp, Bacon, Gorgonzola, Snap Peas, Sweet Corn, Apple Cider Vinaigrette
- Caesar Salad 12
- Romaine, Croutons, Parmesan, Caesar Dressing

MAIN COURSES

- Build-Your-Own Pizza 14
- Choice of Crust:
- Hand-Tossed House Sourdough
Cauliflower Crust
- Choice of Toppings:
- Grilled Chicken • Italian Sausage • Pepperoni
Fresh Vine-Ripe Tomato • Basil • Mushrooms
Onion • Black Olives • Peppers • Spinach
Artichokes • Pizza Sauce • Mozzarella
- +Sake-Marinated Tuna Sashimi DF 33
- Pickled Ginger, Seaweed Salad,
Tempura Vegetable Sushi Roll
- Chicken Piccata 27
- Sautéed Breast of Chicken, Fresh Seasonal Vegetables, Angel Hair Pasta

ENTREES

- Hand-Tossed Artichoke & Buffalo Mozzarella V 16
- Sauce, Green Peas & Watercress Pesto
- Spring Vegetable Green Thai Curry V 24
- Coconut-Green Curry, Lime Leaves, Jasmine Rice
- House Tagliatelle 25
- Pancetta, Asparagus, Zucchini, Green Peas, Calabrian Pepper, Boursin Cream
- Shrimp & Grits 32
- Creamy Anson Mill Grits, Braised Andouille Sausage Creole
- Grilled Veal Chop 55
- Thyme-Braised Artichoke & Carrots, Pinot Noir Demi
- Brick-Roasted Half Chicken 32
- All-Natural Chicken, Traditional Baked Beans, Braised Collard Greens, Pomegranate BBQ Glaze
- 42 Oz. Prime Tomahawk Steak 95
- Selection of Two Sides, Chimichurri & Bearnaise Sauce
- Fresh Catch 34
- Prepared Your Way, Selection of Two Sides

A LA CARTE GRILL

- STEAKS Prime Angus Beef
- +New York Strip 12 OZ. 46
- +Filet Mignon 8 OZ. 44
- SEAFOOD
- +Faroe Island Salmon 32
- Sauces: Tarragon Béarnaise | House Demi
Beurre Blanc | Chimichurri

ACCOMPANIMENTS

- Choice of Two:
- Steamed Asparagus • House-Cut Steak Fries
Mashed Potatoes • Jasmine Rice • Broccoli
Fresh Corn • Mushrooms • Spinach • Local Brown Rice
- Grilled Asparagus Salad Red Onions, Tomatoes, Snap Peas, Honey & Lemon Vinaigrette
- Sauteed Spring Vegetable Noodles
Carrots, Zucchini & Yellow Squash
- Spicy Romesco Papas Bravas N

EXECUTIVE CHEF

Andres Rumis

CHEF DE CUISINE

Tung Phan

CULINARY TALENT

Jason, Marvin, Othmane,
Edwin, Edmond & Juan

N Contains Nuts GF Gluten-Free DF Dairy-Free V Vegetarian

*Gluten-free alternatives such as bread and pasta are available upon request.

+Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Isleworth

DINNER MENU

STARTERS

- Springtime Salad

GF DF

Bibb Lettuce & Watercress, Blueberries, Petit Tomatoes, Onions, Blueberry-Balsamic Vinaigrette
- Beef Tartare on Roasted Bone Marrow

Pickled Vegetables, Caper-Parsley Aioli, Crostini
- “Dynamite” Green Lip Mussels

Spicy Mayo & Pink Shrimp Gratin, Carrot Scallion Salad with Sesame Vinaigrette

SALADS

- Wedge of Iceberg

GF

Applewood-Smoked Bacon, Tomatoes, Blue Cheese Dressing
- Isleworth Chopped Salad

Tomato, Onions, Shrimp, Bacon, Gorgonzola, Snap Peas, Sweet Corn, Apple Cider Vinaigrette
- Caesar Salad

Romaine, Croutons, Parmesan, Caesar Dressing

MAIN COURSES

- Build-Your-Own Pizza

Choice of Crust:
Hand-Tossed House Sourdough
Cauliflower Crust
Choice of Toppings:
Grilled Chicken • Italian Sausage • Pepperoni
Fresh Vine-Ripe Tomato • Basil • Mushrooms
Onion • Black Olives • Peppers • Spinach
Artichokes • Pizza Sauce • Mozzarella

+Sake-Marinated Tuna Sashimi

DF

Pickled Ginger, Seaweed Salad, Tempura Vegetable Sushi Roll

Chicken Piccata

Sautéed Breast of Chicken, Fresh Seasonal Vegetables, Angel Hair Pasta
- ENTREES
- Hand-Tossed Artichoke & Buffalo Mozzarella

V

Sauce, Green Peas & Watercress Pesto

Spring Vegetable Green Thai Curry

V

Coconut-Green Curry, Lime Leaves, Jasmine Rice

House Tagliatelle

Pancetta, Asparagus, Zucchini, Green Peas, Calabrian Pepper, Boursin Cream

Shrimp & Grits

Creamy Anson Mill Grits, Braised Andouille Sausage Creole

Grilled Veal Chop

Thyme-Braised Artichoke & Carrots, Pinot Noir Demi

Brick-Roasted Half Chicken

All-Natural Chicken, Traditional Baked Beans, Braised Collard Greens, Pomegranate BBQ Glaze

42 Oz. Prime Tomahawk Steak

Selection of Two Sides, Chimichurri & Bearnaise Sauce

Fresh Catch

Prepared Your Way, Selection of Two Sides
- A LA CARTE GRILL STEAKS
- Prime Angus Beef

+New York Strip 12 OZ.

+Filet Mignon 8 OZ.
- SEAFOOD
- +Faroe Island Salmon

Sauces: Tarragon Béarnaise | House Demi
Beurre Blanc | Chimichurri
- ACCOMPANIMENTS
- Choice of Two:

Steamed Asparagus • House-Cut Steak Fries
Mashed Potatoes • Jasmine Rice • Broccoli
Fresh Corn • Mushrooms • Spinach • Local Brown Rice
Grilled Asparagus Salad Red Onions, Tomatoes, Snap Peas, Honey & Lemon Vinaigrette
Sauteed Spring Vegetable Noodles
Carrots, Zucchini & Yellow Squash
Spicy Romesco Papas Bravas

N
- EXECUTIVE CHEF
- Andres Rumis
- CHEF DE CUISINE
- Tung Phan
- CULINARY TALENT
- Jason, Marvin, Othmane,
Edwin, Edmond & Juan
- N Contains Nuts GF Gluten-Free DF Dairy-Free V Vegetarian
- *Gluten-free alternatives such as bread and pasta are available upon request.*
- +Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*