

Isleworth

DINNER MENU

STARTERS

- Zucchini Ribbons Salad

12
- Avocado, Red Onion, Heirloom Tomato, Thai Basil
- Avocado & Smoked Shrimp Toast

16
- Marinated Vegetables, Feta, Arugula
- Peruvian Style Prime Steak Pinchos

15
- Sugar Cane, Panca Chili & Garlic BBQ Sauce, Corn-Yam & Red Onion Salad

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 Asparagus & Bacon Pizza Bianca V

18
- Bianca Sauce, Mozzarella & Truffle Oil
- Ratatouille & Quinoa “Cannelloni” V

21
- Spinach, Caramelized Onions & Mushrooms Braised Israeli Cous-Cous
- Roasted Duck Breast

36
- Celery Root Mousseline, Beech Mushrooms, Black Mission Fig-Port Reduction
- Pacific Northwest Hazelnut-Fed Pork Tenderloin N

35
- Roasted Cipollini Onions, Yam & Hazelnut Mash, Apple-Bacon & Rosemary Demi
- Brick-Roasted Half Chicken

32
- All-Natural Chicken, Traditional Baked Beans, Braised Collard Greens, Pomegranate BBQ Glaze
- Rosemary-Lavender Rubbed Lamb Rack

55
- Roasted Heirloom Carrots & Charred Eggplant Purée, Snap Pea-Mint Vinaigrette
- 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
- Roasted Yam Calabrian Pepper Chimichurri
- Garlic Green Beans GF
- Avocado & Tomato Salad GF
- Lime, Cilantro, Onions, Pomegranate Seeds

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.

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STARTERS

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Avocado, Red Onion, Heirloom Tomato, Thai Basil
- Avocado & Smoked Shrimp Toast**
Marinated Vegetables, Feta, Arugula
- Peruvian Style Prime Steak Pinchos**
Sugar Cane, Panca Chili & Garlic BBQ Sauce, Corn-Yam & Red Onion Salad

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 Asparagus & Bacon Pizza Bianca V**
Bianca Sauce, Mozzarella & Truffle Oil
- Ratatouille & Quinoa “Cannelloni” V**
Spinach, Caramelized Onions & Mushrooms Braised Israeli Cous-Cous
- Roasted Duck Breast**
Celery Root Mousseline, Beech Mushrooms, Black Mission Fig-Port Reduction
- Pacific Northwest Hazelnut-Fed Pork Tenderloin N**
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- Rosemary-Lavender Rubbed Lamb Rack**
Roasted Heirloom Carrots & Charred Eggplant Purée, Snap Pea-Mint Vinaigrette
- 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

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