

Isleworth

DINNER MENU

STARTERS

- Baby Kale, Raspberry & Avocado Salad GF

12

Crispy Country Ham, Red Onion, Petit Heirloom Tomato, Basil-Lemon Vinaigrette
- Bacon-Wrapped Sea Scallops

21

Fennel & Onion Salad, Honey-Grain Mustard Drizzle
- Blue Fin Tuna Tartare DF

19

Avocado, Sesame Seeds, Scallions, Freshly Grated Japanese Wasabi Root, Crispy Wonton, Yuzu Kosho-Shoyu Dressing

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 Sun-Dried Fig & Goat Cheese Pizza V

18

Sauce, Mozzarella, Arugula, Saba
- Creamy Anson Mills Grits V

21

Corn Truffle, Sweet Corn & Roasted Mushrooms
- Sea Scallops Stuffed Agnolotti

35

Butter Poached Lobster Scampi, Green Peas & Pancetta
- Mediterranean Baked Branzino GF

33

Salsa Verde, Meyer Lemon, Olives, Roasted Fennel, Sweet Peppers & Heirloom Tomatoes
- Brick-Roasted Half Chicken

32

All-Natural Chicken, Traditional Baked Beans, Braised Collard Greens, Pomegranate BBQ Glaze
- Grilled 14 oz. Ribeye Steak

55

Honey & Coriander Glaze Heirloom Carrots, Crispy Fingerling Potatoes, Cognac & Green Peppercorn Au Poivre Sauce

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
Twice Cooked Crispy Fingerling Potatoes
Parmesan & Herbs
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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Artichokes • Pizza Sauce • Mozzarella

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- Chicken Piccata

Sautéed Breast of Chicken, Fresh Seasonal Vegetables, Angel Hair Pasta

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Honey & Coriander Glaze Heirloom Carrots, Crispy Fingerling Potatoes, Cognac & Green Peppercorn Au Poivre Sauce

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- +Filet Mignon 8 OZ.

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