

Isleworth

DINNER MENU

STARTERS

- Lobster Summer Roll

Cucumbers, Carrots, Lettuce, Micro Herbs, Passionfruit-Sweet Chili Dip

18
- Lightly Torched Salmon Sashimi

Meyer Lemon, Pear, Jalapeño, Radish, Scallions, House Ponzu Sauce

16
- Kale & Radicchio Salad

Dates, Citrus Supremes, Gorgonzola, Spanish Chorizo, Champagne Vinaigrette

12

SALADS

- Wedge of Iceberg GF

Applewood-Smoked Bacon, Tomatoes, Blue Cheese Dressing

11
- Isleworth Chopped Salad

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

13
- Caesar Salad

Romaine, Croutons, Parmesan, Caesar Dressing

12

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

14
- +Sake-Marinated Tuna Sashimi DF

Pickled Ginger, Seaweed Salad, Tempura Vegetable Sushi Roll

33
- Chicken Piccata

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

27

ENTREES

- Hand-Tossed, Country-Cured Ham & Sundried Tomato Pesto Pizza N

Sauce, Mozzarella, Arugula

18
- Crispy Fried Yakisoba Noodles V

Stir-Fry Vegetables, Crispy Tofu, Sweet Shallot Soy

24
- Maine Lobster & Oyster Mushroom Pot Pie

Puff Pastry, Peas, Potatoes, Heirloom Carrots, Tarragon

42
- Pappardelle Pasta & Braised Beef Short Rib Ragú

Taleggio & Truffle Cream, Basil Olive Oil

30
- Bone-in Colorado Double Lamb Chops N

Roasted Beet & Apple Salad, Mint & Pistachio Vinaigrette, Crispy Fingerling Potatoes
Please allow a minimum of 30 minutes for cooking to medium rare

65
- Brick-Roasted Half Chicken

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

32
- Fresh Catch of the Day: Alaskan Halibut

Choice of Two Sides

35

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 Balsamic Beets

Feta Cheese, Chives, Toasted Pecans GF
- Crispy Tostones

Garlic Oil, Cilantro & Red Onion Salsa DF
- Baked Brussels Sprouts

Manchego Cheese, Bacon Lards, Balsamic Reduction

EXECUTIVE CHEF

Andres Rumis

CHEF DE CUISINE

Tung Phan

CULINARY TALENT

Jason, Marvin, Othmane,
Edwin, Anthony, 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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- Isleworth Chopped Salad

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- Caesar Salad

Romaine, Croutons, Parmesan, Caesar Dressing

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Cauliflower Crust
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+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, Country-Cured Ham & Sundried Tomato Pesto Pizza N

Sauce, Mozzarella, Arugula

Crispy Fried Yakisoba Noodles V

Stir-Fry Vegetables, Crispy Tofu, Sweet Shallot Soy

Maine Lobster & Oyster Mushroom Pot Pie

Puff Pastry, Peas, Potatoes, Heirloom Carrots, Tarragon

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Fresh Catch of the Day: Alaskan Halibut

Choice 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

Roasted Balsamic Beets Feta Cheese, Chives, Toasted Pecans GF

Crispy Tostones Garlic Oil, Cilantro & Red Onion Salsa DF

Baked Brussels Sprouts Manchego Cheese, Bacon Lards, Balsamic Reduction
- EXECUTIVE CHEF
- Andres Rumis
- CHEF DE CUISINE
- Tung Phan
- CULINARY TALENT
- Jason, Marvin, Othmane,
Edwin, Anthony, Edmond & Juan
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