

## **DINNER MENU**

| STARTERS   |                 | ENTREES   |
|--|-----------------|---|
| Springtime Salad GF DF Bibb Lettuce & Watercress, Blueberr   |                 | Hand-Tossed Artichoke & Buffalo Mozzarella V 16   |
| Tomatoes, Onions, Blueberry-Balsamic Vinaigrette   |                 | Sauce, Green Peas & Watercress Pesto  |
| Beef Tartare on Roasted Bone Marrow 19<br>Pickled Vegetables, Caper-Parsley Aioli, Crostini  |                 | Spring Vegetable Green Thai Curry V 24 Coconut-Green Curry, Lime Leaves, Jasmine Rice   |
| "Dynamite" Green Lip Mussels<br>Spicy Mayo & Pink Shrimp Gratin, Ca<br>Scallion Salad with Sesame Vinaigrett   |                 | House Tagliatelle 25 Pancetta, Asparagus, Zucchini, Green Peas, Calabrian Pepper, Boursin Cream   |
| SALADS   |                 | Shrimp & Grits 32<br>Creamy Anson Mill Grits, Braised Andouille<br>Sausage Creole   |
| Wedge of Iceberg GF  | 11              | Grilled Veal Chop 55  |
| Applewood-Smoked Bacon, Tomatoe<br>Blue Cheese Dressing  |                 | Thyme-Braised Artichoke & Carrots, Pinot Noir Demi  |
| Blue Cheese Bressing   |                 | Brick-Roasted Half Chicken 32   |
| Isleworth Chopped Salad<br>Tomato, Onions, Shrimp, Bacon, Gor  | l 3<br>gonzola, | All-Natural Chicken, Traditional Baked Beans,<br>Braised Collard Greens, Pomegranate BBQ Glaze  |
| Snap Peas, Sweet Corn, Apple Cider   | Vinaigrette     | 42 Oz. Prime Tomahawk Steak 95  |
| Caesar Salad   | 12              | Selection of Two Sides, Chimichurri & Bearnaise Sauce   |
| Romaine, Croutons, Parmesan, Caesar Dressi   |                 | Fresh Catch 34 Prepared Your Way, Selection of Two Sides  |
| MAIN COURSES   |                 | A LA CARTE GRILL  |
| Build-Your-Own Pizza   | 14              | STEAKS Prime Angus Beef   |
| Choice of Crust:   |                 | +New York Strip 12 OZ. 46   |
| Hand-Tossed House Sourdough  |                 | +Filet Mignon 8 OZ. 44  |
| Cauliflower Crust  |                 | SEAFOOD   |
| Choice of Toppings:  |                 | +Faroe Island Salmon 32   |
| Grilled Chicken • Italian Sausage • Pepperoni<br>Fresh Vine-Ripe Tomato • Basil • Mushrooms<br>Onion • Black Olives • Peppers • Spinach<br>Artichokes • Pizza Sauce • Mozzarella |                 | Sauces: Tarragon Béarnaise   House Demi   |
|  |                 | Beurre Blanc   Chimichurri  |
| 7 THETORES FIZZA SAUCE FIOZZATEN   | а               | ACCOMPANIMENTS  |
| +Sake-Marinated Tuna Sashimi   | <b>DF</b> 33    | Choice of Two:  |
| Pickled Ginger, Seaweed Salad,<br>Tempura Vegetable Sushi Roll   |                 | Steamed Asparagus • House-Cut Steak Fries Mashed Potatoes • Jasmine Rice • Broccoli Fresh Corn • Mushrooms • Spinach • Local Brown Rice |
| Chicken Piccata  | 27              | Grilled Asparagus Salad Red Onions, Tomatoes,<br>Snap Peas, Honey & Lemon Vinaigrette   |
| Sautéed Breast of Chicken, Fresh Sea<br>Vegetables, Angel Hair Pasta   | asonal          | Sauteed Spring Vegetable Noodles Carrots, Zucchini & Yellow Squash  |
|  |                 | Spicy Romesco Papas Bravas N  |
|  |                 |   |
| EXECUTIVE CHEF   | CHEF DE (       | CUISINE CULINARY TALENT   |
| Andres Rumis   | Tung F          | Phan Jason, Marvin, Othmane,  |

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

Edwin, Edmond & Juan

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



STARTERS ENTREES

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 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

CHEF DE CUISINE

CULINARY TALENT

Andres Rumis

Tung Phan

Jason, Marvin, Othmane, Edwin, Edmond & Juan

N Contains Nuts

**GF** Gluten-Free

**DF** Dairy-Free

V Vegetarian

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