

**APPETIZERS**

- Shanghai Dumplings 16.50**  
home-made beef dumplings, seasoned with ginger, garlic and sesame; steamed and served with wok-charred shiitake mushrooms & string beans in a peppered sake-soy glaze
- Sliders 16.00**  
thinly sliced prime rib, piled high with melted onions and garlic aioli; served with broth for dipping
- Guacamole 15.00**  
avocado with plum tomatoes, red onions and chiles, finished with fresh squeezed lime juice & house made tortilla chips
- Edamame 12.00**  
steamed Asian peanuts, tossed with soy, lime, sesame & sea salt
- Popcorn Chicken 15.00**  
fried golden, tossed with herbs, lemon and cayenne drizzle
- Short Rib Taco 16.00**  
soft corn tortillas with short ribs, avocado, pico de gallo and poblano peppers;  
**fresh lime juice and chipotle dressing**
- Smoked Brisket Eggroll 16.00**  
our signature dish ~ Texas style, with barbecue vinaigrette
- Soup of the Day 9.00 / 10.00**

**SALADS**

- Harvest Salad 13.00**  
field greens, wild rice, pomegranates, sun-dried cherries and toasted walnuts in a maple pumpkin vinaigrette
- Dukka Salad 14.00**  
romaine, carrots, radish & olives, topped with nuts, seeds, herbs & spices; blended with Israeli Salad in a tahini vinaigrette
- Fajita Steak Salad 16.50**  
chargrilled steak tossed with tomato salsa, avocado, black beans, radish & pineapple field greens and crispy tortilla chips, dressed in an ancho chile-lime vinaigrette
- Mushroom Cazuela 15.50**  
truffle scented slow roasted mushrooms with tomatoes, garlic and herbs; with a salad of field greens, olives and arugula in a lemon-herb vinaigrette
- Abigail's House Salad 13.00**  
seasonal greens tossed with cherry tomatoes, cucumbers, roasted garlic, currants, slivered almonds and a lemon-herb vinaigrette

**MAIN COURSE**

- Cider Roasted Turkey Rouladen 40.00**  
The American Classic... wild mushroom & onion stuffing, herbed gravy, whipped sweet potatoes
- Prime Rib 49.00**  
tender and succulent rib roast ~ dry aged and seasoned with herbs and spices; slow roasted and served with its natural pan jus and truffle whipped potatoes
- Pecan Salmon 29.00**  
pan roasted and sautéed crisp; served with an arugula salad of cherries, apples, fennel, ancient grains and candied pecans, dressed in a pomegranate vinaigrette
- Chicken Picatta 29.00**  
a boneless breast; batter dipped and pan-fried golden, in a lemon-white wine sauce with sun-dried tomatoes & capers
- Carnivore's Delight 45.00**  
smoked, pan roasted and grilled ~ short ribs, chicken and kielbasa with garlic fries and chimichurri drizzle
- Fish Bowl 39.00**  
the day's daily catch, pan roasted and served with ancient grains, zucchini, roasted bell peppers, wild mushrooms & spinach in a lemon-basil dressing
- Cedar Plank Salmon 29.00**  
oven roasted, with whipped sweet potatoes and maple-bourbon honey drizzle
- Dijon Chicken 29.00**  
pan roasted half chicken in a cranberry & Dijon mustard sauce; served with garlic confit whipped potatoes

**FROM OUR CHAR GRILL**

*The Rib Steak is a flavorful cut of beef, well marbled with fat. Do not order if you prefer a lean cut of beef. Not responsible for well-done requests. All our steaks are wet or dry-aged on the premises.*

- Blackened Rib Steak 48.00**  
Jack Daniel's Sauce, *sweet potato fries*
- Steak San Pedro 48.00**  
chargrilled and served with cilantro barbecue vinaigrette, pico de gallo, avocado and chile-spiced fries
- Hickory Smoked Short Ribs 48.00**  
house smoked boneless ribs, *twice cooked with barbecue jus, grilled onions and mashed sweet potatoes*
- Boneless Rib Steak 48.00**  
chargrilled over cherry-wood and oak, served with fries
- 22 oz. Brazilian Rib Steak 49.00**  
28-day dry aged prime cut; served on *the bone with steal fries and ancho chile sauce*
- Steak Teriyaki 48.00**  
wok-charred with Asian vegetables, and a classic Japanese sweet soy & ginger glaze

**SIDE DISHES**

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|-------------------------------|-------------------------------|-------------|---------------------------|---------------------|
| <b>Whipped Potatoes</b>       | <b>Ancient Grain Pilaf</b>    | <b>9.00</b> | <b>Sweet Potato Fries</b> | <b>Steak Fries</b>  |
| <b>Candied Sweet Potatoes</b> | <b>Garlic Scented Spinach</b> |             | <b>Mushroom Sauté</b>     | <b>String Beans</b> |

Additional **Children's**, **Wine** and **Dessert** menus will also be available. **Vegetarian** selections will also be offered. Children's Menu for 12 years old and younger. Slight menu changes may occur without notice.



Chef Jeff Nathan