

APPETIZERS

Crispy Asian Chicken 15.00

crisp fried and tossed with spicy chile sauce,
served with a petite Asian salad

Sliders 16.00

thinly sliced prime rib, piled high with melted onions and garlic aioli;
served with broth for dipping

Guacamole 15.00

a Mexican classic; avocado with plum tomatoes, red onions and chiles,
finished with fresh squeezed lime juice and house made tortilla chips

Award Winning Chili 15.50

slowly smoked with hickory, combined with
onions, tomatoes, spices and beans

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;
finished with 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

Abigael's House Salad 13.00

seasonal greens tossed with cherry tomatoes, cucumbers, chickpeas,
roasted garlic, currants, slivered almonds and a lemon-herb vinaigrette

Caesar Salad 13.50

the classic dressing, with a hint of anchovy and house-made garlic croutons

Chicken & Apple Salad 14.50

boneless chicken, fried crisp & tossed with field greens, ancient grains, cranberries, strawberries
and toasted almonds in a maple-honey vinaigrette

Fajita Steak Salad 16.00

chargrilled steak tossed with tomato salsa, avocado, black beans, radish & pineapple atop
field greens and crispy tortilla chips, dressed in an ancho chile-lime vinaigrette

Mushroom Cazuela 15.00

truffle scented slow roasted mushrooms with tomatoes, garlic and herbs;
with a salad of field greens, olives and arugula in a lemon-herb vinaigrette

Abigael's has additional menus for:

Lunch, Asian, Dessert, Children, Wines, Beverages, Holidays, Allergen & Special Request

menus subject to slight changes without notice

plate sharing charge \$ 15.00

MAIN COURSE

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 28.00

a boneless breast; batter dipped and pan-fried golden, in a lemon-white wine sauce with sun-dried tomatoes & capers, served with whipped potatoes

Carnivore's Delight 43.00

smoked, pan roasted and grilled ~ short ribs, chicken and kielbasa with sweet potato fries and chimichurri drizzle

Fish Bowl market price

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 28.00

pan roasted half chicken in a cranberry & Dijon mustard sauce; served with garlic confit whipped potatoes

Roast Duck Duet 41.00

pan roasted breast with a crisped confit of leg & thigh; served with a fresh fruit sauce and a blend of ancient grains

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 46.00

Jack Daniel's Sauce, sweet potato fries

Steak San Pedro 46.00

chargrilled and served with cilantro barbecue vinaigrette, pico de gallo, avocado and chile-spiced fries

Hickory Smoked Short Ribs 46.00

house smoked boneless ribs, twice cooked with barbecue jus, grilled onions and mashed sweet potatoes

Boneless Rib Steak 46.00

chargrilled over cherrywood and oak, served with fries

22 oz. Brazilian Rib Steak 48.00

28-day dry aged prime cut; served on the bone with steak fries and ancho chile sauce

Abigael's Steak Burger (16 oz.) 28.00

our own proprietary recipe, boutique blended and created for the perfect texture, beefiness & moisture with short rib, rib eye & brisket; with beefsteak tomatoes, fried onions, steak fries & house-made steak sauce

34 oz. Rib Steak 68.00

our mammoth cut, served on the bone, dry aged; chargrilled and served with chille-spiced fries