

APPETIZERS

Chicken & Lamb Duet 15.50

moist and flavorful boneless chicken drumstick filled with a home-made lamb sausage
in a savory tomato matbucha sauce

Crispy Asian Chicken 14.00

crisp fried and tossed with spicy chile sauce,
served with sweet and sour sesame-cucumber slaw

Sliders 15.00

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

Guacamole 14.00

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

Chicken Fried Steak 15.50

battered and fried in a classic Southern style, served with
creamy andouille sausage gravy and Burning Bush Hot Sauce

Award Winning Chili 15.00

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

Popcorn Chicken 14.00

fried golden, tossed with herbs, lemon and cayenne drizzle

Short Rib Taco 15.00

soft corn tortillas with short ribs, avocado, pico de gallo and poblano peppers;
finished with fresh lime juice and chipotle dressing

Smoked Brisket Eggroll 15.00

our signature dish ~ Texas style, with barbecue vinaigrette

Soup of the Day 9.00 / 10.00

SALADS

Caesar Salad 12.00

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 15.50

chargrilled steak tossed with tomato salsa, avocado, sautéed onions, poblano peppers,
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, roasted vegetables, olives and arugula in a lemon-herb vinaigrette

Abigael's House Salad 12.00

seasonal greens tossed with cherry tomatoes, cucumbers, chickpeas,
roasted garlic, currants, slivered almonds and a balsamic 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 28.00

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 27.00

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

Carnivore's Delight 40.00

smoked, pan roasted and grilled ~ short ribs, chicken, steak and kielbasa with garlic fries and chimichurri drizzle

Thai Fish market price

the day's daily catch, pan roasted and served with gingered jasmine rice and a coconut sambal sauce with sweet bell peppers and bok choy

Cedar Plank Salmon 28.00

oven roasted, with whipped sweet potatoes and maple-bourbon honey drizzle

Dijon Chicken 27.00

a petite ballantine with herbed sourdough stuffing, paired with a pan seared semi-boneless breast, topped with crispy kielbasa in a light sauce of Dijon mustard and white wine

Roast Duck 40.00

slow roasted and served with a fresh fruit sauce and coconut jasmine rice

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 41.00

Jack Daniel's Sauce, honey roasted potatoes

Steak San Pedro 40.00

chargrilled and served with cilantro barbecue vinaigrette, pico de gallo, avocado and honey roasted potatoes

Hickory Smoked Short Ribs 44.00

house smoked boneless ribs, twice cooked with harissa sauce, chimichurri drizzle, fried onions and scallion whipped potatoes

Boneless Rib Steak 41.00

chargrilled over cherrywood and oak, served with fries

22 oz. Brazilian Rib Steak 44.00

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

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

32 oz. Rib Steak 59.00

our mammoth cut, served on the bone, dry aged; chargrilled and served with garlic fries