

APPETIZERS

Crispy Asian Chicken 16.00

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

Sliders 18.00

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

Guacamole 16.00

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 16.50

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

Popcorn Chicken 16.00

fried golden, tossed with herbs, lemon and cayenne drizzle

Short Rib Taco 17.00

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

Smoked Brisket Eggroll 17.00

our signature dish ~ Texas style, with barbecue vinaigrette

Shanghai Dumplings 17.50

handmade beef dumplings, seasoned with ginger, garlic and sesame;
steamed and served with wok-charred shiitake mushrooms & string beans in a peppered sake-soy glaze

Soup of the Day 9.00 / 10.00

SALADS

Abigael's House Salad 15.00

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

Chicken & Apple Salad 16.50

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

Fajita Steak Salad 18.50

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 16.50

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

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 31.00

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 30.00

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 48.00

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 31.00

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

Vietnamese Chicken 30.00

stir fried bell peppers, Napa cabbage and bokchoy with coconut rice and sweet & sour sauce

Burgundy Braised Short Ribs 53.00

cooked long and slow in a Burgundy wine sauce with pearl onions & roasted mushrooms; served with truffle 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 50.00

Jack Daniel's Sauce, sweet potato fries

Steak San Pedro 50.00

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

Boneless Rib Steak 50.00

chargrilled over cherrywood and oak, served with fries

22 oz. Brazilian Rib Steak 52.00

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

Abigael's Steak Burger (16 oz.) 30.00

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

Steak Teriyaki 50.00

wok charred with Asian vegetables and a classic Japanese sweet soy & ginger glaze

34 oz. Rib Steak 76.00

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