



SHAREABLE STARTERS

Calamari 19 Flash Fried, Lemon-Caper Beurre Blanc	Lobster Claw "Martini" 27 Premium Claw, Fresh Dill, Tarragon, Celery, Lemon Aioli
Mrs. Whitney's Sweet Pea Purse 13 Organic Spring Peas, Mascarpone, Parmesan, Romano, and Overnight Tomato Butter	The Whitney's Signature Bread Basket 5 Three Pieces of French Baguette Dipped in Wine, Garlic Butter, and Parmesan Cheese (Included With 4-Course Dinner)

APPETIZER TRIO FOR 1

House Made Ratatouille with Cucumber Chip, Shrimp "In Love" with Cocktail Sauce,
Seared Beef Tenderloin on Crostini with Chimichurri and Manchego Cheese 17
(Included With 4-Course Dinner)

FIRST COURSE

(Select One With 4-Course Dinner)

Lobster Bisque 16 Premium Atlantic Lobster Garnish	Vegan Lentil Soup 9 Chef's Seasonal Garnish
Whitney Garden Caesar Salad 11 Crisp Romaine, Red Onion, Cucumber Fillet, Croutons and Caesar Dressing	

**ENJOY A COMPLETE 4-COURSE DINNER INCLUDING: THE WHITNEY'S SIGNATURE BREAD, APPETIZER TRIO, SECOND COURSE SELECTION, ENTRÉE CHOICE, AND DUET OF MINIATURE PASTRIES
ADD \$29 TO THE SELECTED ENTREE**

MANSION SPECIALTIES

The Beef Wellington* 59 Center Cut Filet, Duxelles of Cremini Mushroom, and Boursin, Wrapped in Puff Pastry, Served with Chef's Seasonal Vegetables and Smashed Yukon Gold Potatoes. Topped with Cognac Cream	Seafood Sauté* 51 Sauté of Shrimp, Diver Scallops, Maine Lobster, and Chardonnay, Tossed with Fresh Herbs and Served over Israeli Couscous
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COMPOSED PLATES

8 oz. Filet Mignon 79 Barrel Cut "Creekstone" Filet Smashed Yukon Gold Potatoes and Chef's Seasonal Vegetables	Orange Smashing Salmon 43 8 Oz Seared Verlasso Salmon Fillet, Served with a Sauté of Root Vegetables & Herb-Scented Cous Cous
Roasted Pork 'Osso Buco' 42 16-Ounce Pork Shank Braised in Red Wine and Fresh Herbs and Served with Smashed Yukon Gold Potatoes and Chef's Seasonal Vegetables	Surf & Turf Mkt Butter-Poached Cold Water Lobster Tail, Petite "Creekstone" filet, Seasonal Vegetable,
Duet of Chicken 39 Duo of Halal Boneless Skinless Chicken Breast, Fresh Thyme, Panko, Parmesan, and Lemon Artichoke Beurre Blanc, Served with Smashed Yukon Gold Potatoes and Chef's Seasonal Vegetables	Pumpkin Risotto 29 Creamy Risotto, Parmesan, Shallots, Harvest Pumpkin & Squash <i>Available Vegan</i> <i>*Enhance by pairing with a Duo of Seared Diver Scallops</i> 13

A \$14 Split Plate Fee Applies
Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. ** Please alert your server of any food allergies or dietary restrictions