



SOUPS & STARTERS

Lobster Bisque 14
Premium Atlantic Lobster Garnish

Calamari 19
Flash Fried, Lemon-Caper Beurre Blanc

Mrs. Whitney's Sweet Pea Purse 13
Organic Spring Peas, Mascarpone, Parmesan, Romano,
and Overnight Tomato Butter

Vegan Lentil Soup 9
Chef's Seasonal Garnish

Classic Caesar Side Salad 9
Crisp Romaine, Housebaked Croutons
White Anchovies upon request

Spicy Battered Cauliflower Bites 14
Tender Cauliflower Bites Flash Fried,
Served with Whitney Ghostbar Sauce

SANDWICHES & SALADS

Classic Caesar Salad 14
Crisp Romaine, Housebaked Croutons
White Anchovies upon request
Add grilled salmon or chicken \$9
Add chilled shrimp \$11

The Duet 18
Cup of Lobster Bisque & petite Caesar

New England Lobster Roll 29
Lemon-Dill Mayo, Grilled Bun
Served with crispy fries

Shaved Prime Rib 23 – 10 oz
Caramelized Onions, Herbed Boursin Cheese,
Grilled Hoagie Bun, Horseradish cream,
served au jus with crispy fries

Crabcake Sliders 19
Boston bib lettuce, tomato
Avocado Aioli, Grilled Pretzel bun
Served with crispy fries

MANSION SPECIALTIES

The Beef Wellington* 49
Center Cut Filet, Duxelles of Cremini Mushroom, and Boursin,
Wrapped in Puff Pastry, Served with Asparagus & Honey
glazed carrots and Smashed Yukon Gold Potatoes
Cognac Cream

Shrimp Sauté* 32
Sauté of Shrimp, with lemon, butter and Chardonnay,
Tossed with Fresh Herbs and served over Israeli Couscous

COMPOSED PLATES

Petite Filet Mignon 39
Barrel Cut "Creekstone" Filet,
Smashed Yukon Gold Potatoes, Grilled Asparagus

Chopped Sirloin 19
Smothered with sauteed sweet Onion,
Whipped potatoes, Honey glazed carrots,

Parmesan-Panko Chicken 22
Halal Boneless Skinless Chicken Breast, Fresh Thyme,
Panko-Parmesan crust, Lemon-Artichoke Beurre Blanc,
Served with Smashed Yukon Gold Potatoes and
Chef's Seasonal Vegetables

Maple Glazed Salmon 27
Seared Verlasso Salmon Fillet,
Grilled Asparagus & Rosemary-Scented Couscous

Lobster Tail 39
Jasmine Rice, Grilled Asparagus
Drawn butter

Mushroom Risotto 19
Wild Forest Mushroom Consume and Creamy Risotto
Tossed with Butter Poached Blue Oyster, Beech, & Chestnuts
Finished with Shaved Parmesan
Available Vegan

**Enhance by pairing with a Duo of Seared Diver Scallops* 13

A \$14 Split Plate Fee Applies

Please Limit Cell Phone use to the Lobby Areas 4.1..24

*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