

## STARTERS

<b>The Whitney Colossal Shrimp</b>	7 ea. (minimum 2)
Fiery cocktail sauce	
<b>Calamari</b>	14
Flash fried, julienne tomato, shallot, cilantro, jalapeno, lemon thyme beurre blanc	
<b>Ribeye "Tips N' Toast"</b>	19
Creekstone Farms beef, peppers, onions, gorgonzola	
<b>Lump Crab Cake</b>	18
Horseradish and mustard aioli with an apple and fennel slaw	
<b>Eggplant Bruschetta</b>	13
Roasted eggplant, heirloom tomato, roasted garlic, fresh basil, goat cheese, warm pepper coulis	

## SOUP AND GREENS

<b>Chef's Soup of the Day</b>	7
<b>Crab Tomato Basil Bisque</b>	9
<b>Iceberg Caesar Salad</b>	9
Brioche croutons, parmesan crisp, classic Caesar dressing, anchovies by request	
<b>Organic Baby Wedge Salad</b>	11
Diced tomato, bleu cheese, cucumber, red onion, crisp bacon, classic ranch dressing	
<b>Autumn Pear Salad</b>	12
Port poached pears, mixed greens, shaved fennel, Gorgonzola cheese and port balsamic dressing	

## HOT APPETIZER PLATTER

Calamari, Crab Cakes, Eggplant Bruschetta - \$18.00 per person, minimum 2

## MANSION SPECIALTIES

<b>Beef Wellington*</b>	39.95	<b>Seafood Sauté*</b>	39.95
"Creekstone" tenderloin of beef, foie gras, caramelized garlic & shallots, mushroom and truffle oil duxelle, glazed baby carrots, Courvoisier cream		Sauté of shrimp, diver scallops and Maine lobster, with fresh herbs, chardonnay, sweet butter, served over toasted orzo	

**USDA PRIME Chateaubriand Bouquetière for Two** 54.95 per person

Carved tableside with redskin mashed potatoes, grilled asparagus and accompaniments, includes two side Caesar salads

## COMPOSED PLATES

<b>10 oz. "Creekstone" Filet Mignon*</b>	48	<b>Berkshire Farms Tomahawk Pork Chop</b>	39
Grilled asparagus, maître d' butter		Grilled 16 oz. chop, Nueske's bacon, roasted cauliflower caramelized apple, cipollini onions, pistachio honey	
<b>Cajun Rubbed Petite Waygu Sirloin *</b>	42	<b>Wester Ross Salmon*</b>	37
Herb butter and crispy onions		Sweet corn puree, sautéed spinach, spicy pickled vegetables	
<b>Muscovy Duck Breast*</b>	33	<b>Tofu Portobello Tower</b>	27
5 spice, dusted with lavender honey, soy glaze, heirloom baby carrots and snow peas, with parsnip puree		Grilled portobello mushroom, spiced tofu, asparagus spears, baby carrots, tomato, aged balsamic glaze (vegan & gluten-free)	

## LUMBER BARON SELECTIONS

<b>Lobster Thermidor</b>	79	<b>32 oz. USDA Prime Bone-in Ribeye*</b>	89
Baked 1.5 lb. lobster tail, stuffed with lobster, fresh tarragon, cognac béchamel, finished with panko & parmesan, Autumn vegetable ratatouille		Dry aged 60 days in our Himalayan Rock Salt locker, Kona rubbed, redskin mashed potatoes, asparagus, roasted shallot butter	

## ENHANCEMENTS

"Oscar" with King Crab & Béarnaise - 15    Seared Scallops (3) - 15    4 oz. Lobster Tail - 15    Pair of Colossal Shrimp Scampi - 15

## SHAREABLE SIDES

Select any 3 to share for \$27

<b>Mashed Redskin Potatoes</b>	7	<b>Chef's Au Gratin Potatoes</b>	11
<b>Autumn Vegetable Ratatouille</b>	11	<b>Jalapeno Creamed Corn with Bacon</b>	9
<b>Sautéed Sherry-Butter Mushrooms</b>	9	<b>Grilled Asparagus</b>	9

Executive Chef *Natasha Vitti*

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