

The Whitney

STARTERS

The Whitney Colossal Shrimp	7 ea. (minimum 2)
With chili mango cocktail sauce	
Calamari	14
Flash fried, julienne tomato, shallot, cilantro, jalapeno, beurre blanc with lemon and thyme	
Ribeye "Tips N' Toast"	19
Creekstone Farms beef, peppers, onions, gorgonzola	
Eggplant Bruschetta	13
Roasted eggplant, blistered cherry tomato, olives, basil, pistachio, topped with feta cheese, pesto drizzle	

SOUP AND GREENS

Shrimp & Lobster Bisque	12
Tobiko Caviar crème fraiche	
Blue Crab & Roasted Red Pepper Bisque	11
Roasted Garlic, Crispy Basil	
Classic Caesar Salad	9
Garlic bread croutons, parmesan crisp, classic Caesar dressing, anchovies by request	
Chopped Wedge Salad	12
Tomato, cucumber, red onion, crumbled bleu cheese, candied thick cut bacon, classic ranch dressing	

MANSION SPECIALTIES

Beef Wellington*	44	Seafood Sauté*	44
"Creekstone" beef tenderloin, duxelle of foie gras, caramelized garlic & shallots, mushroom and truffle oil, baby carrots, baby zucchini, patty pans, cognac cream		Sauté of shrimp, diver scallops and Maine lobster, with fresh herbs, chardonnay, sweet butter, served over toasted orzo	

COMPOSED PLATES

8 oz. "Creekstone" Filet Mignon*	48	Berkshire Farms Tomahawk Pork Chop	39
Grilled asparagus, maître d' butter		Grilled 16 oz. bone-in chop, peach chutney, bacon, roasted pearl onion, crumbled pistachios, star thistle honey	
12 oz. Dry Aged Strip Steak*	59	Twin Lobster Tails	49
USDA Prime, dry aged 21 days in our Himalayan salt locker, cast iron seared with caramelized & crispy onions		Saffron-butter poached lobster tails, over sautéed gnocchi, heirloom tomatoes, baby zucchini, fresh tarragon, lemon zest	
Rosemary Roasted ½ Chicken	29	Blackened Tofu Sauté	26
The whole half, butternut squash, natural jus		Grilled pineapple, baby bok choy, wild rice, tossed in sweet chili glaze, topped with toasted coconut and scallions	
Fisherman's Catch	mkt		
Chef Natasha's Fresh selection			

-\$10 Split Entree Charge-

ENHANCEMENTS

"Oscar" with King Crab & Béarnaise - 12 5 oz. Lobster Tail - 15 Twin Colossal Shrimp Scampi - 13 Sautéed Exotic Mushrooms - 8

SHAREABLE SIDES

Select any 3 to share for \$27

"Loaded" Mashed Redskin Potatoes	9	Chef's Au Gratin Potatoes	12
Sour cream, white cheddar, topped with bacon & chives		Topped with crispy shallots	
Sautéed Baby Spinach	9	Jalapeno Creamed Corn with Bacon	9
Lemon and garlic		Grilled Asparagus	11

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