

# The Whitney

## STARTERS

### The Whitney Colossal Shrimp 11 ea.

With fiery cocktail sauce (minimum 2)

### Calamari 16

Flash fried, julienne tomato, baby arugula, shallot, cilantro, jalapeno, lemon thyme beurre blanc

### Eggplant Bruschetta 13

Roasted eggplant, blistered cherry tomato, olives, basil, pistachio, topped with feta cheese, pesto drizzle

### Prosciutto Mozzarella 15

Warm prosciutto wrapped fresh mozzarella, cherry heirloom tomatoes, fresh basil, spicy peach jam, served atop house made cheese bread

### The Whitney Steak Tartar\* 18

Finely chopped filet mignon, tossed with hardboiled eggs, red onion, fresh parsley, capers, finished with pickled horseradish, served with flatbread crackers

## FIRST COURSE

All dinners include a choice of:

### Shrimp & Lobster Bisque

Tobiko caviar crème fraiche

### Classic Caesar Salad

Garlic croutons,  
anchovies by request

### Soup of the Day

Chef's selection

### Autumn Roasted Beet Salad

Roasted heirloom beets, baby arugula,  
mixed greens, candied pecans, pickled onion,  
goat cheese, lemon vinaigrette

## MANSION SPECIALTIES

### Beef Wellington\* 54

"Creekstone" tenderloin, duxelle of exotic mushrooms,  
caramelized garlic & shallots, truffle oil, served with roasted  
vegetables, cognac cream

### Seafood Sauté\* 54

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\* 58

Chargrilled, served with grilled asparagus,  
herbed red wine demi, topped with crispy onion

### 12 oz. Dry Aged Strip Steak\* 79

USDA Prime, dry aged 21 days in our Himalayan salt locker,  
pickled horseradish, sautéed mushrooms

### Rosemary Roasted ½ Chicken 37

Sautéed cauliflower rice, thyme and garlic pan jus

### Seared Sea Bass 59

Over purple heirloom beans and roasted fingerling potatoes,  
with a tomato and fennel broth

### Herbed Cauliflower Risotto 34

Baby zucchini, cherry tomato,  
roasted eggplant, basil pesto

### Whole Rainbow Trout 47

Stuffed with andouille sausage, shrimp and peppers, topped  
with arugula salad, roasted fingerling potatoes

-\$15 split entrée charge includes first course for each individual and plate composition-

### SUNDAY SPECIAL\* 29.95

#### PETITE FILET-SEAFOOD OSCAR

OVER GRILLED ASPARAGUS, TOPPED WITH BEARNAISE

AVAILABLE SUNDAY DINNER ONLY

## ENHANCEMENTS

5 oz. Lobster Tail - 20    Twin Colossal Shrimp Scampi - 20    Sautéed Exotic Mushrooms - 10

## SHAREABLE SIDES

Select any 3 to share for \$29

### "Loaded" Mashed Redskin Potatoes 9

Sour cream, white cheddar, bacon & chives

### Heirloom Roasted Baby Carrots 8

Tossed in honey butter and pistachio

### Chef's Au Gratin Potatoes 14

Topped with crispy onions

### Sautéed Corn with Bacon & Jalapeno 9

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