

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

Vegetarian Black Bean Soup

Cilantro sour cream

Autumn Roasted Beet Salad

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

MANSION SPECIALTIES

Beef Wellington* 49.95

“Creekstone” tenderloin, duxelle of exotic mushrooms, caramelized garlic & shallots, truffle oil, served with roasted spring vegetables and whipped potatoes, cognac cream

Seafood Sauté* 49.95

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* 55

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

12 oz. Dry Aged Strip Steak* 77

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

Rosemary Roasted ½ Chicken 38

Sautéed cauliflower rice, thyme and garlic pan jus

Mahi Mahi, Maui Style 39

Mango beurre blanc, sautéed corn relish

Herbed Cauliflower Risotto 33

Baby zucchini, cherry tomato, roasted eggplant, basil pesto

Whole Rainbow Trout 44

Stuffed with andouille sausage, shrimp and peppers, topped with arugula salad

SUNDAY SPECIAL* 29.95

PETITE FILET-SEAFOOD OSCAR

OVER GRILLED ASPARAGUS, TOPPED WITH BEARNAISE

AVAILABLE SUNDAY DINNER ONLY

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

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 shallots

Sautéed Corn with Bacon & Jalapeno 9

Grilled Asparagus 10

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