

The Whitney

STARTERS

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

SOUP AND GREENS

Chef's Soup of the Day	7
Blue Crab & Tomato Basil Bisque	11
Classic Caesar Salad	9
Brioche croutons, parmesan crisp, classic Caesar dressing, anchovies by request	
Organic Baby Wedge Salad	12
Diced tomato, bleu cheese, cucumber, red onion, crisp bacon, classic ranch dressing	
Port Poached Pear Salad	13
Mixed greens, shaved fennel, Gorgonzola cheese and port balsamic dressing	

MANSION SPECIALTIES

Beef Wellington*	20	Seafood Sauté*	20
"Creekstone" beef tenderloin, duxelle of foie gras, caramelized garlic & shallots, mushroom and truffle oil, glazed baby carrots, cognac cream		Sauté of shrimp, diver scallops and Maine lobster, with fresh herbs, chardonnay, sweet butter, served over toasted orzo	

COMPOSED PLATES

5 oz. Petite Filet Mignon*	20	Muscovy Duck Breast*	20
Grilled asparagus, maître d' butter		5 spice, dusted with lavender honey, soy glaze, heirloom baby carrots and snow peas, with parsnip puree	
Canadian Lobster Tail	20	Grilled Cauliflower Steak	20
One 5 oz. tails with herbed rice, grilled asparagus, drawn butter		Marinated in lemon preserves, served atop spaghetti squash tossed with shishito pepper pesto	
Wester Ross Salmon*	20		
Sweet corn puree, sautéed spinach, spicy pickled vegetables			

LUMBER BARON SELECTION

Berkshire Farms Tomahawk Pork Chop	20
Grilled 16 oz. chop, Nueske's bacon, roasted cauliflower caramelized apple, cipollini onions, pistachio honey	

ENHANCEMENTS

"Oscar" with King Crab & Béarnaise - 12 4 oz. Lobster Tail - 15 Twin Colossal Shrimp Scampi - 13

SHAREABLE SIDES

Select any 3 to share for \$20

"Loaded" Mashed Redskin Potatoes	11	Chef's Au Gratin Potatoes	12
Sour cream, white cheddar, topped with bacon & chives		topped with crispy shallots	
Honey Parmesan Roasted Cauliflower	11	Jalapeno Creamed Corn with Bacon	9
Sautéed Sherry-Butter Mushrooms	10	Grilled Asparagus	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