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
“Creekstone” beef tenderloin, duxelle of foie gras, caramelized garlic & shallots, mushroom and truffle oil, glazed baby carrots, cognac cream

Seafood Sauté*  20
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
Grilled asparagus, maitre d’ butter

Canadian Lobster Tail  20
One 5 oz. tails with herbed rice, grilled asparagus, drawn butter

Wester Ross Salmon*  20
Sweet corn puree, sautéed spinach, spicy pickled vegetables

Muscovy Duck Breast*  20
5 spice, dusted with lavender honey, soy glaze, heirloom baby carrots and snow peas, with parsnip puree

Grilled Cauliflower Steak  20
Marinated in lemon preserves, served atop spaghetti squash tossed with shishito pepper pesto

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 VITTO

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