The Abolone

## Dinner Menu

1 4		Entrees	
Appetizers		Lnirees	
BREAD SERVICE	7	STUFFED EGGPLANT ROULADE 2	26
Fresh Yeast Rolls   House Herb Butter   Honey Butter		Ricotta Mousse   Panko Crusted   Romanesco   Parsley Oil	
CHARCUTIERE BOARD	22	Confit Tomato   Fresh Seasonal Vegetable	
Selection of Cured Meats   International & Domestic	22	SMOKED PORK MAC-N-CHEESE 2	26
Cheese   Accompaniments   Toasted Baguette		Cavatappi   Boursin Cheese Sauce   Pulled Pork   House	
TRIJEELE ERJEC	10	Barbeque   Pickled Peppers   Crispy Jalapenos	
TRUFFLE FRIES Parmesan Reggiano   Fresh Herbs   House Aiol	10	CTUEFED CHICKEN	
rannesan Reggiano   Fresh freibs   House Aloi		STUFFED CHICKEN 2 Sundried Tomato   Goat Cheese   Confit Garlic   Smashed	25
CRISPY BRUSSELS	10	Yukon Potato   Fresh Seasonal Vegetable Lemon Cream	
Sweet & Spicy Asian Glaze   Sriracha Aioli		Tukon Totato Tresh ocasonar vegetable Lemon Cream	
PAN SEARED CRAB CAKES	18		26
Pineapple Mango Salsa   Horseradish Aioli	10	Pan Seared Eight Ounce Skin-on Filet   Sweet Corn Puree	
		Blistered Tomato   Sweet & Spicy Brussels   Blue Corn	
*SALMON CRUDO	14	Tortilla Strips	
Sesame Vinaigrette   Wasabi Crema   Togarashi		LOBSTER PAPPERDELLE 3	34
Flying Fish Roe   Phyllo Cup		6 Ounce Broiled Warm Water Lobster   Fresh Egg Pasta	•
PARMESAN TRUFFLE ARANCINI	12	Sherry Lobster Cream   Roasted Corn   Gremolata Crispy	
Arborio   Panko   Vadouvan Carrot Puree		Pancetta   Fresh Seasonal Vegetable	
KOREAN FRIED OYSTER BAO BUNS	12	GRILLED SEA SCALLOPS 2	28
Pickled Cucumber   Sweet Thai Chili Aioli		Parmesan Risotto   Roasted Wild Mushrooms   Lemon	
,		Cream   Parsley Oil   Fresh Seasonal Vegetable	
CII		*CEADED VELLOVACINITUMA	10
Salads		*SEARED YELLOWFIN TUNA 2 Togarashi Crusted   Ginger Sushi Rice   Sesame   Miso Blac	28
Add Proteins to Salads:		Garlic Aioli   Fresh Seasonal Vegetable	·K
Chicken 7   Shrimp 8   Salmon Skewer 10		ourite thoir pressi occionar regetable	
emenent   emenenenenenenenenenenenenenenenenenene			30
LOCAL GREENS SALAD	14	Za'atar Marinated Atlantic Salmon   Ginger Sushi Rice	
Organic Baby Greens   Heirloom Tomatoes   Pickled F		Tzatziki   Grilled Pita Bread   Fresh Seasonal Vegetable	
Julienne Carrot   Watermelon Radish   Crispy Garban	izo	*14oz CENTER CUT RIBEYE 3	34
Citrus Vinaigrette		Char Grilled   Herb Butter   Shoestring Fries   House-Made	
CAESAR SALAD	14	Steak Sauce   Fresh Seasonal Vegetable	
Romaine Hearts   House Garlic Croutons   Parmesan l			
Cracked Black Pepper   Caesar Dressing		Time the orange by the control of th	16
		8-ounce Center-Cut Tenderloin of Beef   Smashed Yukon	
SPICY TUNA SALAD	20	Potatoes   Fresh Seasonal Vegetable Champagne Caper Cream	
Baby Greens   Cabbage Slaw   Wakame Seaweed   Cu		Add 602 Warm Water Lobster Tail 15	

19

Sandwiches

Sandwiches are served with Fries Upgrade To Parmesan Truffle 3

\*GRANDE BURGER

Brisket & Short rib Blend | American | Bacon Onion Jam Lettuce | Tomato | Grande Sauce | Sesame Seed Bun Sub Impossible Burger 2

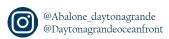
Avocado | Julienne Carrot | Sriracha Sesame Vinaigrette

**BLACKENED FISH SANDWICH** 18

Coastal Remoulade | Cabbage Slaw | Tomato | Pickled Fennel | Sesame Seed Bun

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\*Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness. especially if you have certain medical conditions.

18% Gratuity Added to every Check



TABLESIDE SMORES Individual Fire Pit | Build Your Own Marshmallows | Graham Crackers | Chocolate Each additional portion 9

COLOSSAL CHOCOLATE CAKE Dark Chocolate Cake Layers | Smooth Chocolate Ganache | Vanilla Ice Cream

18

COCONUT MILK RICE PUDDING 11 Served in a Coconut | 100% Coconut Milk | Vanilla Bean Toasted Coconut Fresh Berries | Turbinado Sugar Brule

**KEY LIME PIE** 10 Traditional Key Lime Curd | Sea Salt Lime Graham Cracker Crust | Raspberry Coulis | Mint

**CROISSANT DOUGH BEIGNET BITES** 10 Lightly Fried | Cinnamon Sugar Dusted | Chocolate Nutella Cream

