

APPETIZERS & SALADS

Wild Mushroom Polenta 13.00
creamy soft polenta with a fricassee of
wild mushrooms, herbs & white truffle oil

Award Winning Chili 12.50
slowly smoked with hickory;

combined with onions, tomatoes, spices and beans
Guacamole 12.00

a Mexican classic; avocado with plum tomatoes,
red onions and chiles, finished with fresh squeezed
lime juice and house made tortilla chips

Smoked Brisket Eggroll 12.50
Texas style, with barbecue vinaigrette
and a chipotle potato salad

Soup of the Day 6.50
Caesar Salad 9.00

the classic dressing with a hint of anchovy
and house-made garlic croutons

Abigael's House Salad 9.00

seasonal greens tossed with cherry tomatoes,
cucumbers, chickpeas, roasted garlic, currants, slivered
almonds and a balsamic vinaigrette

Popcorn Chicken 13.00
fried golden, tossed with herbs,
lemon and cayenne drizzle

MAIN COURSE

Orecchiette Vodka 16.50

pasta in a classic creamy tomato vodka sauce, with sun
dried tomatoes and sautéed greens

Boneless Rib Steak 34.00
chargrilled over cherrywood and oak,
served with steak fries

Chicken Rouladen 24.00
with cornbread stuffing,

pan roasted corn and pepper ragout
and red chile enchilada sauce

Everything Salmon 24.50

pan seared and crusted in onion, garlic, poppy, sesame
and sea salt with smoked salmon lemon-caper sauce

Thai Sea Bass 32.00

pan roasted and served with gingered-jasmine rice,
coconut sambal sauce, sweet bell peppers & bok choy

Skirt Steak San Pedro 34.50

chargrilled; served with cilantro barbecue vinaigrette, pico
de gallo, avocados and honey roasted potatoes

Dijon Chicken 24.50

a petite ballantine with herbed sourdough stuffing, paired
with a pan seared breast, topped with sausage and sweet
bell peppers in a light sauce of
Dijon mustard and white wine

MAIN COURSE SALADS

Tuna Nicoise Platter

classic homestyle tuna salad 17.50
seared yellowfin tuna 24.50

with baby lettuces, oven roasted peppers,
fingerling potatoes, string beans and oil cured olives in a
balsamic herb vinaigrette

Pecan Salmon 24.50

pan roasted and sautéed crisp; served with an
arugula salad of cherries, apples, fennel, wild rice and
candied pecans, dressed in a pomegranate vinaigrette

Chopped Asian Chicken 18.50

with bok choy, Napa cabbage, bean sprouts and toasted
cashews; finished with sweet and spicy peppers, fried
wontons and a miso vinaigrette

Mediterranean 18.50

chargrilled chicken, roasted vegetables, olives and arugula
in a lemon-herb vinaigrette

Sante Fe Chopped Chicken 18.50

boneless chicken tossed with field greens, black beans,
corn, mango, tomatoes, cucumbers and crispy tortillas,
dressed in an ancho chile vinaigrette

Fajita Steak 19.50

chargrilled tenderloin tossed with tomato salsa, avocado,
field greens and crispy yucca chips,
dressed in a barbecue-cilantro vinaigrette

Chopped Chicken and Apple 18.50

boneless chicken tossed with field greens, wild rice,
jicama, cranberries, strawberries and toasted almonds
with maple honey vinaigrette

SANDWICHES

~~ whole wheat, seeded rye, soft flour tortilla wrap ~~
all sandwiches served with fries or fresh fruit

The Abigael's Burger 15.00

beefsteak tomatoes, lettuce, red onion
and shoe string fries

Hot Pastrami 15.50

the classic New York style, with shoe string fries

Smoked Turkey 14.50

smoked turkey breast with tomato, sprouts, avocado &
roasted red pepper mayonnaise

Tuna Salad 13.50

the classic with lettuce, tomatoes & red onion

Prime Rib Sandwich 16.50

with horseradish aioli and caramelized onions

Blackened Chicken Po' Boy 14.50

boneless cutlet, pan seared with tomato salsa,
avocado and Creole mayonnaise

Sliced Steak Sandwich 15.50

with grilled onions and chipotle dressing

Dine In, Dine Out, Delivery, Seamless Web, House Accounts, On & Off Premise Catering

Abigael's has additional menus for:

Dinner, Asian, Dessert, Children, Wines, Beverages, Passover & other holidays, Allergen & Special Request
menus subject to slight changes without notice