

ABIGAEI'S DINNER MENU

APPETIZERS

Wild Mushroom Polenta

creamy soft polenta with a fricassee of wild mushrooms, herbs and white truffle oil

Crispy Asian Chicken

crisp fried and tossed with spicy chile sauce, served with sweet and sour sesame-cucumber slaw

Sliders

an ever changing variety of mini sandwiches

Guacamole

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

Award Winning Chili

slowly smoked with hickory, combined with onions, tomatoes, spices and beans

Popcorn Chicken

fried golden, tossed with herbs, lemon and cayenne drizzle

Smoked Brisket Eggroll

Texas style, with barbecue vinaigrette and a chipotle potato salad

Soup of the Day

SALADS

Caesar Salad

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

Duck & Apple Salad

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

Fajita Steak Salad

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

Portobella Crisp & Palm Salad

portobella mushroom fries aside a cool & refreshing salad of field greens, hearts of palm, avocado, walnuts, fruits and citrus vinaigrette

Abigael's House Salad

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

MAIN COURSE

Orecchiette Vodka

pasta in a classically styled creamy tomato vodka sauce, with sopressata, sun dried tomatoes and sautéed greens

Pecan Salmon

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

Chicken Rouladen

with cornbread stuffing, pan roasted corn and pepper ragout and red chile enchilada sauce

Carnivore's Delight

smoked, pan roasted and grilled ~ short ribs, chicken, steak and sausage with garlic fries and chimichurri drizzle

Chateau of Beef

Marsala mushroom & pearl onion sauce, with truffle whipped potatoes

Thai Sea Bass

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

Everything Salmon

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

Dijon Chicken

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

Roast Duck

Peking-style breast, in an Asian wrapper with hoisin, cucumber & scallions; paired with a roasted leg in tangerine sauce, served with coconut rice and bok choy

FROM OUR CHAR GRILL

The Rib Steak is a flavorful cut of beef, well marbled with fat. Do not order if you prefer a lean cut of beef. All our steaks are wet or dry-aged on the premises.

32 oz. Rib Steak

our largest cut, served on the bone, dry aged; chargrilled and served with garlic fries

Blackened Rib Steak

Jack Daniel's Sauce, smoked honey roasted potatoes

Smoked Short Ribs

house smoked ribs, twice cooked with barbecue drizzle, chimichurri dipping sauce and scallion whipped potatoes

Boneless Rib Steak

chargrilled over cherrywood and oak, served with fries

Hanger Steak au Poivre

pepper & rosemary crusted, with a brandy-peppercorn cream sauce

22 oz. Brazilian Rib Steak

28-day dry aged prime cut; served on the bone with potato hash and ancho chile ketchup

Skirt Steak San Pedro

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

Abigael's has additional menus for:

Lunch, Asian, Dessert, Children, Wines, Beverages, Passover & other holidays, Allergen & Special Request

menus subject to slight changes without notice