

Isabelle's

starters

CHEESE & CHARCUTERIE BOARD • \$32

Chef's selection of cured cheeses & meats, Marcona almonds, olives, local honey, crostini.

CRUDITÉ PLATTER • \$19

Assorted vegetables over ice, green goddess dressing, hummus.

POTATO CROQUETTES • \$15

Chive aioli.

OVEN-ROASTED VEGETABLE DIP • \$14

Trout roe, fresh herbs, housemade potato chips.

SMOKED SALMON • \$24

Dill cream cheese, egg, capers, lemon, red onion. Choice of rye, sourdough or bagel.

TOMATO BASIL SOUP • \$15

Grilled cheese for grown-ups, basil oil.

RED OAK SALAD • \$16

Roasted beets, brioche, white balsamic vinaigrette.

LITTLE GEM CAESAR SALAD • \$18

Toasted Parmigiano-Reggiano, focaccia crouton, classic dressing.

CRESS & ARUGULA SALAD • \$15

Avocado, halloumi, corn relish, lemonette.

Add protein to any salad:

avocado 3 • chicken 12

salmon 18 • shrimp 14 • steak 18

PLUM TARTINE • \$19

Prosciutto, goat cheese, plum, country bread.

CAMPANELLE PASTA • \$24

Roasted tomato, summer squash, whipped ricotta.

STEAK SANDWICH • \$24

Skirt steak, mojo aioli, charred onion jam, ciabatta.

CHICKEN PAILLARD • \$26

Fingerling potatoes, arugula, asparagus, lemon-caper butter.

EDAMAME HUMMUS • \$15

Marinated feta, chili, toasted pistachio, seeded lavash.

VEAL TONNATO • \$26

Shaved roasted veal, caper berries, dressed greens.

YELLOWTAIL CARPACCIO • \$22

Avocado, clear ponzu, mint, finger lime, chili oil.

CAVIAR SERVICE

Traditional accompaniments, toast points, blini.

MARKET PRICE

LOBSTER COBB SALAD • \$24

Butter lettuce, marinated lobster, TX blue cheese, applewood smoked bacon, avocado, tomato, crispy onion, roasted corn, asparagus, cucumber.

BURRATA • \$24

Shaved apple, Agrodolce Bianco, frisée, seed brittle, toasted bread.

TUNA NIÇOISE • \$26

Sashimi-grade seared tuna, baby gem, haricots verts, free-range egg, roasted peppers, olive, fingerling potatoes, lemonette.

QUICHE LORRAINE • \$22

Applewood smoked bacon, caramelized onion, gruyère.

SPINACH & MUSHROOM QUICHE • \$20

Mixed mushrooms, roasted tomato, chèvre.

CHICKEN SALAD CROISSANT SANDWICH • \$18

Pulled chicken, aioli, bibb lettuce, tomato, cranberry, pecan.

LITTLE MAINE LOBSTER ROLLS • \$32

Freshly-picked claw & knuckle meat, saffron aioli, truffle brioche.

soups & salads

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All sandwiches are served with either housemade Kettle Chips or Red Oak Salad

LUNCH MENU

Monday - Friday
11:30 a.m. – 2:00 p.m.