

# Isabelle's

## shares

### HAM AND RACLETTE CROQUETTE • \$16

Paprika Aioli

### VEAL TONNATO TARTINE • \$26

Shaved Veal, Caper Lemon Vin, Greens

### MEAT AND CHEESE BOARD • \$32

Prosciutto Crudo, Calabrese Salami, Aged Parmesan, Bleu Cheese, Crostini, Jam

### BURRATA AND PROSCIUTTO • \$18

Shaved Apple, Onion Agrodolce, Arugula, Crostini

### BAKED BRIE AND BERRIES • \$22

Puff Pastry, Brie, Berries, Crostini

## salads

### LITTLE GEM • \$18

Gem Lettuce, Lemon Parm Dressing, Croutons, Pecorino

### BUTTER LETTUCE • \$16

Sweet Lemon Vinaigrette, Shaved Radish, Pickled Shallot, Chive Batons, Toasted Walnuts

### RED OAK SALAD • \$16

Roasted Beets, Crispy Bread, French Dressing, Goat Cheese

### TUNA NIÇOISE • \$26

Seared Tuna, Gem Lettuce, Roasted Potatoes, Olives, Green Beans, Egg

## sandwiches

\*

All Sandwiches come with choice of Fries or Side Salad

### STEAK SANDWICH • \$24

Skirt Steak, Mojo Aioli, Charred Onion Jam, Crispy Onions, Ciabatta

### HAM AND BUTTER • \$19

Cultured Butter, Sea Salt, Shaved Ham, Baguette

### PROSCIUTTO AND FIG • \$20

Fig Jam, Prosciutto di Parma, Arugula, Gruyere

### CROQUE 'MADAME' • \$18

Cultured Butter, Ham, Gruyere, Mornay, Raspberry Jam, Crispy Egg

### CHICKEN CLUB SALAD • \$18

Croissant, Chicken, Turkey, Ham, Bacon, Butter Lettuce, Tomato, Ranch Cream Cheese

## entrée

### CAMPANELLE PASTA • \$24

Roasted Tomatoes, Summer Squash, Whipped Ricotta

### ORA KING SALMON • \$32

Pan Seared Salmon, Velouté, Lemon, Chive Oil

### LOBSTER THERMIDOR ROLL • \$24

Lobster, Crispy Shallots, Velouté, Cream, Roe

## dessert

### ICE CREAM SANDWICH

Blondie, Meringue, Gold, 'Butterscotch' Ice Cream

\$16

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

### LUNCH MENU

Monday - Friday  
11:00 a.m. - 5:00 p.m.