



MAIN+ ABBNEY®

STARTERS

BAO BUNS 17

CHOICE OF APPLEWOOD SMOKED PORK BELLY OR CRISPY TOFU

gochujang glaze, pickled vegetables, bibb lettuce, kimchi mayo

HOUSE-MADE JUMBO PRETZEL 10

sam adams beer cheese sauce, zesty honey mustard

CRISPY SHRIMP 16

vermicelli wrapped, orange chili marmalade, grilled pineapple, pickled vegetables

DEVILED EGGS 12

combination of bacon-jalapeño + garlic herb

SOUP + SALADS

FIRE-ROASTED TOMATO BISQUE 10

crispy halloumi cheese croutons, sour cream, chives

FRENCH ONION SOUP 9

gruyère cheese, herb crouton

GOAT CHEESE + APPLE WINTER SALAD 10

salad blend of brussels sprouts, kale, carrots, candied pecans, roasted butternut squash, dried cherries, maple dijon dressing

CAESAR SALAD 9

house-made black garlic caesar dressing

ENTRÉES

PAN-SEARED SEA SCALLOPS 43

stewed fregola pasta, green beans, cherry tomatoes, slivered almonds, chimichurri sauce

TUSCAN SHRIMP + SAUSAGE PASTA 32

bucatini, herb garlic butter sauce, spinach, sun-dried tomatoes, toasted herb breadcrumbs

ROASTED VEGETABLE PASTA PRIMAVERA 22

cavatappi, butternut squash, mushrooms, baby carrots, brussels sprouts, cauliflower, parmesan basil cream sauce, toasted herb breadcrumbs

CHICKEN MARSALA 28

mixed mushrooms, prosciutto, roasted garlic whipped potatoes, grilled asparagus

Holiday Features

PAN-SEARED LAMB LOIN 42

mustard-thyme sauce, roasted garlic whipped potatoes, chili-roasted green beans

16 oz SLOW-ROASTED PRIME RIB 48

roasted garlic whipped potatoes, creamy horseradish, beef jus, chili-roasted green beans

BUTCHER BLOCK

includes your choice of one side

8 oz FILET 46

14 oz NY STRIP 42

24 oz COWBOY RIBEYE 62

PAN-SEARED ATLANTIC SALMON 32

honey miso glaze

STEAK ENHANCEMENTS

all steaks are topped with garlic herb butter

GRILLED LOBSTER TAIL 24

SEARED SEA SCALLOP TRIO 24

SAUTÉED MUSHROOMS + ONIONS 8

BLUE CHEESE CRUSTED 8

We pride ourselves on our commitment to offer our guests the finest locally sourced beef.

SIDES

CRISPY BRUSSELS SPROUTS 9

pomegranate molasses, candied pecans, parmesan

MAPLE-GLAZED BABY CARROT ALMONDINE 8

CHILI-ROASTED GREEN BEANS 8

GRILLED ASPARAGUS 9

herb garlic butter

AGED GOUDA MAC 'N' CHEESE 9

ROASTED GARLIC WHIPPED POTATOES 8

GARLIC PARMESAN FRIES 8



*Thoroughly cooking foods such as beef, eggs, pork, or shellfish reduces the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please consult your physician or public health official for further information.

We are proud to offer a variety of gluten-free options, however cross-contamination is possible. Gluten-free meals are prepared in a kitchen shared with wheat. If you have Celiac disease, or are extremely sensitive to gluten, please advise your server or bartender, and know that we will do our best to prepare your meal as safely as possible.