

isabelle's
grill room & garden

starters

HEARTH SKILLET 9
Rosemary & Coconut Palm Dinner Rolls,
Wildflower Honey Butter

POMODORO VERDI FRITTI 15
Green Tomatoes, Charred Avocado,
Neuski's Bacon, Aioli

FETA BRUCIATA 16
Blistered Tomatoes, Lemon Agrodolce

BIG EYE TUNA CRUDO 26
Key Lime, Arbequina, Aleppo

market greens

CHARRED ROMAINE 18
Shaved Parmesan,
Anchovy Dressing, Focaccia Toasts

SPINACH & ROCKET 22
Red Quinoa, Strawberries,
Fresh Chèvre Crumbles,
Marcona Almonds, Pickled Shallots,
Blood Orange and Champagne Vinaigrette

SPRING MIZUNA 32
Sesame Crusted Ahi Tuna,
Avocado, Jicama,
Watermelon Radish,
Cucumber, Plantain,
Ginger Passionfruit Vinaigrette

ARCADIAN GREENS 19
Shaved Jicama, Pickled Shallots,
Crumbled Feta, Marcona Almonds,
Berries, Ginger Vinaigrette

ENHANCEMENTS

Grilled Heritage Chicken 10, Grilled Prawns 12,
Grilled Churrasco 14, Seared Ahi Tuna 16

signature sandwiches

CAPRESE TARTINE 22
Grilled Tomato,
Fresh Burrata, Kalamata
Tapenade, Arbequina

CLUB BURGER 23
Short Rib & American Wagyu,
Applewood Smoked Bacon,
White Cheddar, Port Onion Jam,
House Sauce

BLACKENED CORVINA 24
Fennel & Jicama Slaw,
Watercress, Romesco, Aioli

BUTTERMILK CHICKEN BLT 28
Neuski's Bacon, Vine Ripe Tomatoes, Aioli,
Rocket on Toasted Ciabatta

mains

FRESH PAPPARDELLE 28
Seasonal Mushrooms, Charred Onion,
Ricotta Salata, Meyer Lemon

FAROE ISLAND SALMON 35
Signature Hash, Romanesco,
Green Pea Tendrils, Bell Pepper Crema

NEAPOLITAN PIZZA 21
Mozzarella & Pecorino Cheeses, San
Marzano Tomatoes, Basil

HERITAGE ROASTED CHICKEN 32
Joyce Farms, Corn Succotash,
Farro Ragout, Grilled Shimeji

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
An automatic service charge of 18% will be applied to your check. This is a suggested gratuity and can be changed at your discretion.