



ISABELLA

RESTAURANT & BAR

THANKSGIVING MENU

SOUP

- ROASTED APPLE AND BUTTERNUT SQUASH BISQUE** 8/10
SOUTHWESTERN CHICKEN AND BLACK BEAN 8/10

STARTERS

- STUFFED PORTOBELLO TRIO** 18
 Crab, Spinach, and Hot Italian Sausage with Pesto Beurre Blanc Drizzle
- DIVER SCALLOPS** 20
 Over Creamy Polenta with Old Bay Aioli, Sherry Reduction Drizzle and Reggiano Crisp.
- GREEK MARINATED LAMB CHOPS** 22
 with Cucumbers, Tzatziki Sauce and Lamb Jus-lie

SALADS

- CAESAR SALAD** 10
 Shaved Romaine, Parmesan Reggiano, Crostini, Housemade Caesar Dressing
- APPLE MANCHEGO SALAD** 10
 Extra Virgin Olive Oil and Chive Dressing
- HOUSE SALAD** 8
 Carrots, Cucumbers, Tomatoes, Sherry Vinaigrette

ENTREES

- ROASTED TOM TURKEY** 25
 Housemade Stuffing, Mashed Potato, Haircoverts, Marshmallow Baked Sweet Potatoes, Cranberry Relish, Pan Gravy
- HONEY BROWN SUGAR GLAZED HAM** 20
 Scalloped Potatoes, Brussel Sprouts, Fresh Fruit Glace.
- VEGETARIAN PASTA PRIMAVERA** 18
 Fresh Vegetables, Seared Tofu, over Penne in an Extra Virgin Olive Oil and Lemon White Wine Sauce
- SEARED PORK TENDERLOIN** 30
 Fresh Sage and Roasted Root Vegetable Compilation atop Housemade Gnocchi, Finished in a Cream Infused Sage Sauce
- CRISPY SEARED KING SALMON** 36
 Savory Whip, Watercress, Roasted Brussel Sprouts, Nasturtiums and Sauteed Spinach
- HONOLULU AHI TUNA** 38
 Seared with Soy, Lemon, Sesame Oil, Garlic and Shallot, Garnished with Cilantro, Green Onions, Sesame Seeds and Sriracha Aioli, with Jasmine Rice and Snap Peas

PASTA

- RIGATONI BUTERA** 10/18
 Housemade Spicy Sausage, Crushed Tomatoes, Peas
- FETTUCCINE BOLOGNESE** 12/19
 Veal, Pork, and Beef Ragout, Crushed Tomato

DESSERTS

- PUMPKIN PIE** 6
- APPLE BLUEBERRY CRISP** 8
- SUNDRIED BRANDY CHERRY CRÈME BRULEE** 9