

HAPPY NEW YEAR!

FROM THE MANAGEMENT & STAFF
OF ISABELLA RESTAURANT

STARTERS

NEW ENGLAND CLAM CHOWDER	8/10	BBQ SHRIMP	18
		WRAPPED WITH BACON, WITH PINEAPPLE SKEWERS	
SEAFOOD BISQUE	8/10	CRAB STUFFED MUSHROOMS	20
		TOPPED WITH DUBLINER CHEDDAR AND LEMON WHITE WINE BEURRE BLANC	
SHRIMP COCKTAIL	18	BACON WRAPPED SCALLOPS	25
JUMBO SHRIMP WITH HOUSEMADE COCKTAIL SAUCE AND LEMON WEDGE		ATOP CREAMY POLENTA WITH A SWEET SOY DRIZZLE	
CLAMS BIANCO	15	OYSTER SHOOTERS	3^{EACH}
SAUTEED WHOLE CLAMS IN A LEMON WHITE WINE BROTH WITH GARLIC AND SHALLOTS, TOPPED WITH CROSTINI		RAW ON ½ SHELL WITH BLOODY MARY MIX	

SALADS

CAESAR SALAD - 11

SHAVED ROMAINE, PARMESAN REGGIANO, CROSTINI, HOUSEMADE CAESAR DRESSING

WINTER SALAD - 12

ARUGULA, APPLES, PECANS, BLEU CHEESE CRUMBLES, POMEGRANATE DRESSING

WEDGE SALAD - 13

WEDGED ROMAINE, HOUSEMADE BLUE CHEESE DRESSING, CHOPPED BACON, BLEU CHEESE CRUMBLES,
RED ONION AND DICED TOMATO

ENTREES

LOBSTER TAIL	60	ROASTED PORK TENDERLOIN	30
8OZ, WITH TRUFFLE FRIES		WITH PAN JUS-LIE, LOBSTER MASHED POTATO, AND SPAGHETTI SQUASH	
FILET MIGNON	70	PRIME RIB	45
8OZ, WITH MUSHROOM DEMIGLACE, HORSERADISH WHIPPED MASHED POTATO AND CARROTS		SLOW ROASTED, WITH AU JUS, GARLIC MASHED POTATO AND BUTTERNUT SQUASH	
SURF AND TURF	120	LOBSTER RAVIOLI	30
8OZ FILET, 8OZ LOBSTER TAIL, WITH TWICE-BAKED POTATO AND HARICOTS VERTS		SHITAKE MUSHROOM, SCALLION, AND DICED TOMATO RAGOUT, OVER SAUTEED SPINACH WITH LEMON BUTTER SAUCE	
TWIN CRAB CAKES	35		
ATOP WILD RICE AND SAUTEED BRUSSEL SPROUTS WITH BACON AND OLD BAY AIOLI			

PASTA

RIGATONI BUTERA - 10/18

HOUSEMADE SPICY SAUSAGE, CRUSHED TOMATOES, AND PEAS

FETTUCCHINE BOLOGNESE- 12/19

VEAL, PORK, AND BEEF RAGOUT, CRUSHED TOMATO

SPAGHETTI POMODORA - 9/16

HEIRLOOM TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL

DESSERTS

ELVIS INSPIRED PEANUT BUTTER PARFAIT - 9

PEANUT BUTTER PUDDING, FRESH WHIPPED CREAM, WAFFLE CRUMBLES, BANANA, MAPLE BACON

CHEESECAKE - 8

CHOCOLATE CREAM PIE - 8