

**APPETIZERS**

**Soup of the Day 10.50**

**Chicken & Lamb Duet 18.00**

moist and flavorful chicken ballantine filled with a home-made lamb sausage  
in a Moroccan tomato sauce

**Abigael's House Salad 14.00**

seasonal greens, vine ripened tomatoes, cucumbers, olives, roasted garlic and golden raisins, tossed in a balsamic vinaigrette

**Tuna Nicoise 18.00**

seared yellow fin tuna with baby lettuces, oven roasted peppers,  
fingerling potatoes, hard cooked eggs and oil cured olives in a balsamic herb vinaigrette

**Chicken Poppers 15.00**

fried golden, tossed in a honey barbecue glaze

**Argentine Steak Salad 19.00**

chargrilled and served with cilantro barbecue vinaigrette, pico de gallo, avocados and honey roasted potatoes

**Chopped Asian Salad 15.00**

Oriental cabbages, pineapple, crisp Asian vegetables and toasted almonds,  
with sweet bell peppers and lemongrass-ginger dressing

**MAIN COURSE**

**Cedar Plank Salmon 35.00**

rosemary & honey drizzle, whipped sweet potatoes and seasonal vegetables

**Chicken and Chips 29.00**

crisp fried chicken tenders served with fries and roasted tomato sauce

**Chargrilled Rib Eye Steak 43.00**

seared over cherry wood and oak, served with steak fries

**Pecan Salmon 35.00**

pan-seared and served atop a salad of field greens,  
toasted pecans, strawberries, cranberries, oranges and dressed in a honey citrus vinaigrette

**Grilled Skirt Steak San Pedro 43.00**

char-grilled and served with cilantro barbecue vinaigrette, pico de gallo, avocados and roasted potatoes

**Chicken Livornese 30.00**

in a lemon-white wine sauce with sweet bell peppers, roasted garlic, capers and olives; with whipped potatoes

**22 oz. Rib Steak 48.00**

our largest cut, dry aged and served on the bone; chargrilled with an accompaniment of garlic fries

**Roast Duck 42.00**

boneless and slow-roasted; served with a fresh fruit sauce, and whipped sweet potatoes

**Abigael's House Salad**

seasonal greens tossed with vine-ripened tomatoes, cucumbers,  
roasted garlic and raisins dressed in a balsamic vinaigrette...

with **Grilled Chicken 29.00** / with **Pan Roasted Salmon 35.00** / with **Chargrilled Steak 43.00**

Friday, April 22	Private Seders	6:00
Saturday, April 23	Private Seders	7:00
Monday, April 25	Lunch and Dinner:	12:00 pm – 11:00 pm
Tuesday, April 26	Lunch and Dinner:	12:00 pm – 11:00 pm
Wednesday, April 27	Lunch and Dinner:	12:00 pm – 11:00 pm
Thursday, April 28	Lunch:	12:00 pm – 3:00 pm