

THE ABBEY



Appetizers

Wild Mushroom Risotto

White truffle oil and mascarpone cheese
\$12

Little Neck Clams on the Half Shell

Homemade cocktail sauce
and mignonette
\$11

Oysters on the Half Shell

Homemade cocktail sauce and mignonette
\$12

French Onion Soup

Caramelized onions simmered in
sherry and beef consommé,
and gruyere cheese
\$7

Caesar Salad

Hearts of romaine, shaved parmesan,
toasted french bread croutons
Spanish anchovy
\$8

Roasted Beets

Italian frisee salad, seranno ham,
poached egg with walnut
and lemon dressing
\$10

Beef Carpaccio

Baby arugula, shaved parmesan cheese ,
toasted French bread croutons
\$12



Menu subject to change based on market
availability



Entrees

Ahi Tuna

Pan seared with rock shrimp risotto
\$20

Flounder Francaise

Egg battered, herb rice and lemon butter
\$18

Free Range Chicken

Braised in red wine, smoked bacon, mushrooms
And pearl onions
\$19

Chicken Abbriata

Breast of chicken, cherry peppers, roasted garlic,
white wine and lemon
\$19

Calf's Liver

Pan-seared and topped with crisp bacon and sautéed onions
\$19

Braised Short Ribs

Celery root puree, roasted flat onions, wild watercress
\$23

Filet Mignon

With salt baked potato and port wine sauce
\$24

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