



Isabelle's Entrées

- Low Country Shrimp and Grits** **\$18.00**
Our spin on a Southern classic, with shrimp, andouille sausage, garlic, tomatoes, red onion and shallots in a lobster cream and cheddar cheese sauce, served on top of gouda grit cakes
- Key West Linguini** **\$19.00**
Pink shrimp, cherry tomatoes, red onion and garlic cooked in a sherry-infused lobster sauce and finished with parmesan and scallions.
- Jumbo Scallops** **\$30.00**
Lightly seasoned and pan seared, our jumbo scallops are served with a lobster cream sauce and your choice of two sides
- Crab Cake Dinner** **\$24.00**
Two of our famous crab cakes presented with our house aioli and your choice of two of our signature sides.
- Seafood Paella** **\$28.00**
Mussels, shrimp, scallops and calamari baked in saffron rice with andouille sausage, peas, green peppers, Spanish onions, cherry tomatoes, and garlic, finished with a splash of wine.
- Fresh Catch of the Day** **(M/P)**
We pan sear our fresh catch and serve it with your choice of two sides and one of the following sauces: citrus cream, tomato creole, herbed butter or lobster sauce
- Seasonal Vegetable and Potato O'Brien Bowl (vegan)** **\$14.00**
The freshest seasonal vegetables and our signature Potatoes O'Brien sautéed in vegetable broth and olive oil
- Stuffed Portobello Mushroom (vegan)** **\$12.00**
Portobello cap stuffed with tomatoes, roasted red peppers, spinach, roasted garlic, served over wild rice finished with balsamic glaze
- Lamb T-Bones (gluten free)** **\$24.00**
Lamb marinated in a veal demi-glaze and served with our peppercorn gravy and your choice of two of our signature side dishes



Bourbon Street Ribeye (gluten free) \$26.00

12 oz. marinated Angus ribeye, topped with sautéed mushrooms and onions in honeycomb bourbon, served with your choice of two sides

Braised Short Ribs \$24.00

No knife required. Our short ribs are braised in cider and finished with peppercorn gravy before being served with your choice of two sides.

Center Cut Bone-In Prime Pork Chop (gluten free) \$21.00

Our award-winning 15-ounce chop is grilled to your liking, topped with a bourbon apple chutney, and served with your choice of two sides

Creole Chicken Pasta \$15.00

Blackened chicken and andouille sausage sautéed with peppers, onions and tomatoes in a Creole tomato sauce and tossed with linguini

Chicken Mélange (gluten free) \$16.00

Grilled breast of chicken topped with a blend of balsamic marinated peppers and onions served with your choice of two sides

Duck Breast (gluten free) \$24.00

Breast of duck finished with a rhubarb, cherry and port wine reduction and presented with your choice of two sides

Sides

\$4 (complimentary with certain entrées)

Mashed Potatoes and Peppercorn Gravy

Mashed Sweet Potatoes (gluten free) • Sweet Potato Waffle Fries • French Fries

Sweet Onion Hush Puppies • Smoked Gouda Grit Cakes and Gravy

Island Yellow Rice • Heirloom Tomato and Cucumber Salad (gluten free)

White Truffle and Gouda Macaroni and Cheese • Seasonal Vegetables (gluten free)

Seasoned Wild Rice Blend (gluten free)



Grand Peninsula Burger **\$13.00**

A half-pound of Angus beef, with applewood bacon, Gouda, lettuce, tomato, onion, and house aioli on a brioche bun, with one side

Grilled Salmon Sandwich **\$13.00**

Norwegian Salmon with lettuce, tomato, pickled onions and lemon dill aioli on a brioche bun with your choice of one side

Blackened Chicken Sandwich **\$13.00**

Tender blackened chicken sautéed with our pepper and onion mélange, swiss cheese on Brioche bun served with choice of one side

Portobello on a Bun (vegan) **\$12.00**

We stuff the cap with tomatoes, roasted red peppers, spinach, roasted garlic, finished with a balsamic glaze on a brioche bun and a side of your choosing

Beyond Veggie Burger (vegetarian) **\$13.00**

Our vegan friendly plant-based burger is topped with lettuce, tomato, onion, and our house aioli on a Brioche bun. Choose one of our sides

Many of our menu items can be modified to accommodate food allergies and dietary preferences.

Please check with your server what selections will be best for you.

Don't forget to ask to see our dessert and after-dinner drinks menu.

Be sure to follow us on Facebook to follow our live entertainment and special events.

If you enjoyed your experience, be sure to tell others on Yelp and TripAdvisor.

On behalf of our entire staff, we thank you for choosing Isabelle's restaurant at the Historic Peninsula Inn, and we look forward to seeing you again soon!