

The Whitman

To Begin

The Sampler* ^{MP}

OYSTERS, STONE CRAB CLAWS, POACHED JUMBO SHRIMP,
CLASSIC MIGNONETTE, MUSTARD SAUCE, COCKTAIL SAUCE, LEMON, TABASCO (GF)

Oysters* ^{MP}

half dozen / full dozen

CLASSIC MIGNONETTE, TABASCO, LEMON (GF)

Stone Crab Claws ^{MP}

MUSTARD SAUCE, LEMON (GF)

Shrimp Cocktail ²⁶

COCKTAIL SAUCE, LEMON (GF)

Chicken Liver Pâté ¹⁹

SEASONAL PRESERVES, SOURDOUGH

Kombu Cured Sixty South Salmon Crudo* ²⁶

LECHE DE TIGRÉ, HERB OIL, SLICED SERRANO, MANGO (GF)

Zucchini Chips ²¹

PECORINO WITH LEMON AIOLI (V)

Roasted Delicata Squash ²⁴

HERB WHIPPED RICOTTA,
SHERRY GASTRIQUE, PINE NUTS, HERBS (V, GF)

Bigeye Tuna Tartare* ²⁶

CHILI OIL, AVOCADO & CILANTRO ESPUMA,
HOUSE-MADE KETTLE CHIPS (GF)

Smoked Pacific Salmon Dip ¹⁹

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Sweet Potato Soup ¹³

COCONUT MILK, CRANBERRY, PEPITA AGRODOLCE (VG,GF)

Pasta

Mezzi Rigatoni ²⁷

CULTIVATED MUSHROOM RAGU, RED PEPPER FLAKES, PARMESAN (V)

Bucatini ³²

SHRIMP, CALAMARI, GARLIC, RED PEPPER FLAKES,
WHITE WINE BUTTER SAUCE

Sides

Roasted Mushrooms ¹⁵

CHIMICHURRI (V) (GF)

Sautéed Broccoli ¹⁴

RED PEPPER FLAKES, GARLIC (V,GF)

Fries ¹¹

WHITMAN SAUCE (V)

Salads

Charred Broccoli Caesar ²⁰

GEM LETTUCE, GARLIC CAESAR DRESSING,
MARINATED ANCHOVIES, TOASTED PANKO, HERBS

Mezze Salad ²⁰

ENDIVE, RED WATERCRESS, GRILLED ASPARAGUS, NIÇOISE OLIVE,
PICKLED PEARL ONION, FETA CHEESE, LEMON VINAIGRETTE (V,GF)

ADD PROTEIN

Grilled Chicken ⁹ / Seared Salmon ¹¹

Entrées

Seared Ora King Salmon* ⁴⁰

SKIN-ON FILET, AJI AMARILLO BEURRE BLANC,
ENSALADA MIXTA - BELL PEPPER, RED ONION,
CELERY, CORN NUTS, CILANTRO, LIME JUICE (GF)

Half Rack of Lamb* ⁵²

PISTACHIO & PANKO CRUSTED LAMB, PASSIONFRUIT GELEÉ,
ROASTED HARVEST VEGETABLES

Grilled Market Fish ^{MP}

MUSHROOM ESCABECHE, PICKLED ONIONS & CHILIES (GF)

Joyce Farms Chicken ³⁶

PETITE POTATOES, GRILLED HEARTS OF PALM,
RADISH, HUANCAÍNA SAUCE

45-Day Dry Aged Ribeye* ⁷⁷

BROWN BUTTER, SAGE (GF)

Whitman Cheese Burger* ²⁶

SMASHED STYLE DOUBLE ANGUS PATTIES, CARAMELIZED ONIONS,
PICKLES, BRIOCHE BUN, FRIES, WHITMAN SAUCE

Kids Menu

Pasta ¹⁸

BUTTER SAUCE OR MARINARA

4oz Cheeseburger* on Brioche Bun & Fries ¹⁸

Chicken Tenders & Fries ¹⁷

GF - GLUTEN-FREE V - VEGETERIAN VG - VEGAN

Marked items (*) indicated may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

Brunch

Citrus Panettone French Toast ²³
SEASONAL COMPOTE, LEMON CURD ESPUMA (V)

Steak & Eggs ⁴⁵
DRY AGED RIBEYE, TWO FRIED EGGS, FRIES, CHIMICHURRI (GF)

Shakshuka ⁴⁸
POACHED EGGS IN SPICED TOMATO SAUCE, TOASTED SOURDOUGH (V)

Desserts

Signature Chocolate Mousse For Two ³⁵
SERVED WARM WITH TART CHERRY & GUAVA SAUCE,
COGNAC WHIPPED CREAM (GF)

Sticky Toffee Pudding ¹⁶
DATES, CARAMEL SAUCE, VANILLA ICE CREAM

Sweet Potato Flan ¹⁶
CINNAMON CHURRO CRUMBLE, RASPBERRY SORBET,
DULCE DE LECHE

Homestyle Peach Cobbler For Two ¹⁸
CINNAMON & NUTMEG SPICED, VANILLA ICE CREAM

Artisanal Sorbet ¹²
(PLEASE ASK SERVER FOR FLAVORS)

Vanilla Ice Cream ¹²

Non-Alcoholic

LEMONADE	4
HONEY LAVENDER ICED TEA	4
SODA COKE, DIET COKE, SPRITE, GINGER ALE	3
JUICE ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY	4

Coffee

COFFEE	3
ESPRESSO	3.50
CAPPUCCINO	5
LATTE	4.50
MACCHIATO	4
AMERICANO	5
HOT CHOCOLATE	4

Tea

CHAI LATTE	5.50
MATCHA LATTE	5.50
MEM TEA	4

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