



Thanksgiving Menu

Appetizers

Butternut Squash & Pistachio Soup 11

Shrimp & Crabcake \$24

Chipote Remoulade, Arugula, Balsamic & E.V.O.O.

Prosciutto Wrapped Buratta \$23

Mixed Greens, E.V.O.O. & Balsamic Reduction

Jumbo Shrimp Cocktail \$19

Fresh Lemon & Citrus Cocktail Sauce

Tahini Chick Pea Hummus \$15

Mixed Olives, Celery, Carrots & Toasted Pita Bread

Mixed Green's Salad \$15

Ruby Red Beets, Pistachio & Goats Cheese, House Dressing

Entrée's

Traditional Turkey Dinner \$36

Stuffing, Gravy Mashed Potato & Seasonal Vegetables

14 oz. Black Angus NY Strip Steak \$44

Demi Glaze, Baked Potato & Grilled Asparagus

Whole Roasted Prime Rib \$46

Baked Potato & seasonal Vegetables

Iron Skillet Filet Mignon \$44

Mashed Potato & Asparagus

Lemon Shrimp Rigatoni \$34

Roasted Garlic, Wilted Greens, Italian Bread Crumbs & Pecorino Romano

Honey Dijon Glazed Holiday Ham \$30

Roasted Gold Potatoes & Garlic Green Beans

Cedar Roasted Atlantic Salmon \$34

Basmati Rice, Lemon White Wine Butter & Roasted Brussel Sprouts

Baked Icelandic Cod \$33

Fresh Herbs, Lemon, Seasonal Vegetables & Basmati Rice

Blackened Chicken Caesar Salad \$22

Chopped Romaine, Roasted Brussel Sprouts & Shredded Pecorino Romano

Desserts

Warm Pumpkin Pie Ala Mode \$13

Apple Blossom Ala Mode \$12

Belgian Chocolate Mousse Cake 12

Homemade Rice Pudding 12

Sticky Toffee Cake \$13