

# Thanksgiving

## **Nibbles to Share**

*Crackers, Charcuterie, Cheese, Olives, Artichoke hearts*

## **First Course**

*Fall Harvest Soup*

## **Second Course**

*Mesclun salad with balsamic dressing & shaved carrot*

## **Third Course**

*Choice of one:*

*Roasted turkey with traditional sides*

*or*

*Baked salmon with traditional sides*

*or*

*Prime rib with traditional sides*

*or*

*Vegetarian plate*

*Coconut curry tofu. Rice, Slow cooked black lentils, Glazed carrots, Garlic roasted green beans, Cauliflower manchurian, Creamed spinach, Mashed potatoes*

## **Traditional sides:**

*Mashed potatoes & gravy, Brussels sprout cornbread hash, Cranberry chutney, Honey glazed carrots, Green beans, Creamed spinach, Sage and onion Stuffing*

## **Fourth Course**

*Choice of one:*

*Apple Pie*

*Pecan Pie*

*Pumpkin Pie*

*Bread Pudding with Caramel Sauce*

*or*

*House made Ice Cream*

*Add Whipped Cream*

*à la mode 2\$ up charge*

*Parties of 8 or more will be charged a 20% gratuity*

*\*Please notify your server of any food allergies*

*\$50.00 per person | \$20 for kids 10 and under*

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## Additions

**Jumbo Shrimp Cocktail** ~3~ each

**Half Lobster Tail** ~7~ each

**Oysters on the Half Shell\*** with Balsamic Peppercorn Sorbet ~2.75~ each

**Littleneck Clams on the Half Shell\*** with Horseradish ~2.75~ each

**Raw Bar Platter\*** Three each of the above ~40~

### **Stuffed Lobster Tail**

*Roasted fresh lobster tail stuffed with salmon, lobster, scallop, & shrimp with a cornbread breading ~25~*

**Grilled Jumbo Shrimp (4)** ~14~

**Bacon Wrapped Scallops (3)** ~14~

### Special Wine Pairings

### **Gift Card Special**

*Receive 10% off any Gift Card Purchased, Today Only*