

THANKSGIVING DINNER 37.

1ST COURSE: CHOICE OF SOUP OF THE DAY OR SALAD

traditional caeser | house greens | autumn salad | shrimp bisque

2ND COURSE: TURKEY

carved turkey | homemade stuffing | garlic mash | haricot verts | gravy | cranberry sauce

APPETIZERS

STUFFED PRETZELS 10.

brie cheese | fig jam

CRISPY CAULIFLOWER 11.

paprika & cumin | pickled shallots | jalapeno aioli | micro cilantro

AUTUMN SALAD 15. GF

arugula | roasted beets | endive | candied walnuts | goat cheese | walnut vinaigrette

PROSCIUTTO & BURRATA FLATBREAD 19.

homemade pesto | toasted pine nuts | balsamic reduction

RAW BAR TRIO 20. GF

3 clams | 3 oysters | 3 chilled shrimp

FRIED CALAMARI 14.

marinara | lemon or orange-ginger glaze | sesame seeds

TRADITIONAL CAESER 12.

romaine | homemade croutons | shaved parmesan | caesar dressing

WILD MUSHROOM & TRUFFLE FLATBREAD 15.

lemon ricotta | shaved parmesan | truffle oil | chives

ENTREES

CRISPY SKIN ON SALMON 26.

creamy farrotto | cranberries | cashews | wilted watercress

HALF RACK OF LAMB 32.

pistachio crust | crispy potato cake | asparagus | lamb jus

CRABMEAT STUFFED SHRIMP 29.

wild mushroom & pea risotto

FREE RANGE ROASTED HALF CHICKEN 25.

chorizo spiced lentils | baby spinach | pan jus

14OZ BONE IN PORK CHOP 29. GF

sweet potato mash | grilled asparagus | gingered fuji apples

CHICKEN CARBONARA 24.

penne | peas | bacon lardon | black pepper cream | shaved parmesan

SIDES

BRUSSEL SPROUTS 13.

honey mustard | togarashi spice | toasted almonds | fresh mint

GRILLED ASPARAGUS 11.

SWEET POTATO MASH 8.

HONEY GLAZED BABY CARROTS 11.

DESSERTS

WARM CHOCOLATE CAKE 10.

pumpkin pie ice cream

HOMEMADE PUMPKIN PIE 8.

whip cream

CHEESECAKE 9.

blueberry glaze | strawberry garnish

GF: GLUTEN FREE

consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness