Verrazanos Thanksgiving 2026

STARTERS & SIDES

HOUSE WEDGE
artisan heart of romaine topped with bleu cheese, bacon, gorgonzola, red onion, grape tomato and candied walnuts ... $12

WILD MUSHROOM BRUSCHETTA
sautéed cremini mushrooms, caramelized onions & gorgonzola served on char-grilled Italian peasant bread ... $18

SPINACH ARTICHOKE DIP
creamy blend of spinach, artichoke hearts. cream cheese & parmesan baked and served with warm crostini ... $19

BUTTERNUT SQUASH SOUP
a cup of rich & savory butternut squash soup, finished with creme fresh ... $10

INSALATA VERRANOS
our signature salad with mixed greens, scratch raspberry vinaigrette, dried cranberries, walnuts & gorganzola ... $10

SCRATCH CAESAR
fresh romaine tossed with our scratch made Caesar dressing with shaved parmesan and croutons ... $10

BAKED BRIE CROSTINI
baked brie on house baked crostini topped with sliced prosciutto & sage-infused honey ... $22

CANDIED YAMS
fresh yams baked with butter & brown sugar, topped with marshmallow ... $14

ENTRÉES

TRADITIONAL TURKEY DINNER
sliced roasted turkey & Yukon Gold mashed potatoes with delicious turkey gravy served with traditional stuffing, cranberry sauce & green beans ... $52

BUTTERNUT SQUASH RAVIOLI
ravioli stuffed with butternut squash, ricotta & parmesan tossed in a delicious browned-butter sage cream sauce with sautéed prosciutto & oven-roasted butternut squash, served on a bed of fresh arugula and finished with parmesan cheese ... $42

DUNGENESS CRAB-STUFFED SALMON
pan seared salmon filet stuffed with Dungeness crab & cream cheese filling finished with a fresh dill browned butter, served with Yukon Gold mashed potatoes & green beans ... $64

OSSO BUCO
bone-in lamb shank in a rich red wine demi-glace with onions carrots & tomatoes, slow-roasted until it falls right off the bone, finished with fresh gremolata and served with Yukon Gold mashed potatoes & green beans ... $59

14OZ USDA CHOICE PRIME RIB
slow roasted prime rib served with creamy horseradish, au jus, Yukon Gold mashed potatoes & green beans ... $72

DESSERTS

LAYERED PUMPKIN CHEESECAKE
New-York cheesecake layered with sweet pumpkin over a traditional graham-cracker crust ... $12

LEMONCELLO CAKE
a light, airy lemon cake layered with sweet mascorpone, finished with shaved white chocolate ... $13

NEW YORK STYLE CHEESECAKE
classic New York style cheesecake served with strawberry reduction ... $12

APPLE CRUMBLE ALA MODE
house-made oat & apple crumble with fresh caramel and warm spices, served with a scoop of vanilla ice cream ... $12

MOLTEN LAVA CAKE
a rich, flourless chocolate cake served warm with a gooey, molten chocolate ganache center ... $12

PUMPKIN PIE
classic pumpkin pie with fresh whipped cream ... $11

A 20% service charge will be added to all checks. Of this charge, 65% is retained by your server, and 35% is distributed to our kitchen & support staff.