

# FOUR BLOOMS

## THANKSGIVING MENU

### BUDS

SEAFOOD COCKTAIL 21  
*colossal crab, shrimp, fresh lemon wedge,  
& house-made cocktail sauce*

COCONUT SHRIMP 11  
*served with an orange dipping sauce*

CRAB CAKES 16  
*house made with roasted red pepper aioli,  
& salsa verde*

SAUSAGE STUFFED MUSHROOMS 12  
*silver dollar mushrooms stuffed with mild Italian sausage,  
bread crumbs, & parmesan, topped with provolone then broiled  
in a white wine & garlic butter*

### BULBS

FRENCH ONION SOUP 6

ROASTED RED PEPPER SOUP 6

BUTTERNUT SQUASH SOUP 6

CAESAR SALAD (HALF)6/(FULL)10  
*romaine lettuce, house made croutons,  
shaved parmesan cheese with house made  
Caesar dressing*  
—ADD ANCHOVIES

PEAR SALAD (HALF)6/(FULL)10  
*mixed greens, pears, red & gold beets,  
walnuts, pumpkin seeds, red onion,  
& crumbled bleu cheese with  
Honey mustard dressing*

KALE SALAD (HALF)6/(FULL)10  
*shredded kale, cabbage, & brussels sprouts,  
with chick pea pasta, quinoa  
& oriental dressing*

### BLOOMS

~ALL ENTREES INCLUDE CHOICE OF STARCH & VEGETABLE~

OVEN ROASTED TURKEY 20  
*with stuffing & cranberry sauce*

FILET MIGNON 29 (6oz) 36 (9oz)  
ADD CRABMEAT ADD LOBSTER TAIL market price

GRILLED SALMON 29  
*with balsamic demi-glaze*

COD PICCATA 22  
*pan-fried filet of cod served in a lemon-butter sauce  
with capers & parsley*

COLOSSAL CRAB 41  
*sautéed colossal crab in white wine, butter, & Old Bay*

CHICKEN FRANCAISE 22  
*lightly coated & pan fried chicken breast with a white wine,  
lemon, & butter sauce*

CHEESE RAVIOLI WITH MEATBALLS 19  
*served with a side salad*

STARCH - MASHED POTATOES | CANDIED SWEET POTATOES

VEGETABLE - BROCCOLI | GLAZE CARROTS

### BOUQUETS

APPLE PIE 6 | PUMPKIN PIE 6 | PUMPKIN TRIFLE 6

