



Happy Thanksgiving!

- Starters -

SHRIMP COCKTAIL chilled jumbo shrimp, cocktail sauce	20	MUSHROOM RAVIOLI (4pcs) asparagus tips, truffle parmesan cream sauce	18
LOBSTER BISQUE lobster, sherry cream	16.5	JUMBO LUMP CRAB CAKE apple slaw, dijon lemon aioli	26
PUMPKIN BISQUE toasted almonds, molasses-mosaic	15	CLASSIC CAESAR romaine hearts, shaved parmesan, garlic croutons, classic dressing	15
MOLTEN BURRATA lightly breaded and fried, tomato cream sauce, calabrian chili, toasted rustic garlic bread	19	WALNUT GOAT CHEESE SALAD baby greens, sundried cranberries, candied walnuts, goat cheese, raspberry vinaigrette	16
CRISPY CALAMARI flour-corn meal coated, zesty marinara, lemon aioli	20		

Turkey Dinner Prix Fixe

\$63

FIRST COURSE

-select one-
soup or salad

ENTREE

apple-walnut stuffing, dried cranberry-orange relish, classic mashers, whipped candied sweet potatoes, giblet gravy, roasted autumn vegetables

DESSERT

-select one-
pumpkin cheesecake | apple pie | gelato or sorbet

- Entrees -

- all entrees include autumn vegetable medley -

16oz PRIME RIB

slow roasted king cut, garlic mashed, au jus | 62

FILET MIGNON

8oz center cut, garlic mashed, au poivre | 59
add 6oz lobster tail +29

MACADAMIA NUT CRUSTED SALMON
jasmine rice, pineapple-mango salsa | 37

CRABMEAT STUFFED SHRIMP

with truffle risotto, charred broccoli, lobster hollandaise sauce | 46

NEW ZEALAND LAMB CHOPS

pistachio crusted, port wine reduction, mint jelly, potato puree | 48

CHILDREN'S MENU | 16

- 12 years old & under please -

Roast Turkey Dinner | Chicken Fingers | Mac-n-Cheese | Penne with Butter or Marinara

