## - STARTERS -

## SHRIMP COCKTAIL

chilled jumbo shrimp, cocktail sauce 20/20.60

## LOBSTER BISQUE

lobster, sherry, cream 16/16.48

## PUMPKIN BISQUE

toasted almonds, molasses-mosaic 13/13.39

## MOLTEN BURRATA

lightly breaded and fried, tomato cream sauce, calabrian chili, toasted rustic garlic bread 15/15.45

## CRISPY CALAMARI

flour-corn meal coated, zesty marinara, lemon aioli 19/19.54
TRUFFLE MUSHROOM RAVIOLI 4pcs
asparagus tips, truffle parmesan cream sauce 18/18.54

## JUMBO LUMP CRAB CAKE

apple slaw, dijon lemon aioli $26 / 26.78$

## CLASSIC CAESAR

romaine hearts, shaved parmesan, garlic croutons, classic dressing 15/15.45

## WALNUT GOAT CHEESE SALAD

baby greens, goat cheese, sundried cranberries, candied walnuts, raspberry vinaigrette $16 / 16.48$

## TURKEY DINNER PRIX FIXE 59/60.77

## FIRST COURSE

- select one -
soup or salad


## ENTRÉE

roasted autumn vegetables, garlic mashed, apple-walnut stuffing, whipped candied sweet potatoes, cranberry relish, giblet gravy

## DESSERT

- select one -
pumpkin cheesecake |apple pie | gelato | sorbet
- ENTREES -
- all entrees include autumn vegetable medley -

PRIME RIB
slow roasted queen cut, au jus, garlic mashed 58/59.74
FILET MIGNON
8 oz center cut, au poivre, garlic mashed | 50/51.15
add $50 z$ lobster tail +18
MACADAMIA NUT CRUSTED SALMON
pineapple-mango salsa, jasmine rice | 34/35.02

## SEAFOOD STUFFED LOBSTER

1-1/4 pound lobster, jumbo shrimp, scallops, crabmeat, toasted parmesan crumb top, lobster veloute, chive rice 54/55.62

## NEW ZEALAND LAMB CHOPS

pistachio crusted, port wine reduction, mint jelly, potato croquette 48/49.44

## CHILDREN'S MENU $15 / 15.45$

## - 12 years old $\&$ under please -

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

