- 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

8oz center cut, au poivre, garlic mashed | 50/51.15 add 5oz 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

