

THANKSGIVING DINNER

FIRST COURSE

JUMBO SHRIMP COCKTAIL

Lemon, Cocktail Sauce

BABY KALE CAESAR SALAD

Roasted Tomatoes, Garlic Crostini, Grana Padano

LOBSTER BISQUE

Shrimp, Oven Dried Tomato

TEMPURA SHRIMP SUSHI ROLL

Jumbo Shrimp, Pineapple, Roasted Pepper,
Toasted Coconut

BUTTERNUT SQUASH GNOCCHI

Truffle Mushrooms, Whipped Burrata, Dry Cherries,
Toasted Porcini Brioche Crumbs

CHOPPED SALAD

Bacon, Tomatoes, Beets, Blue Cheese Crumble,
Onions, Blue Cheese Dressing

TURKEY MEATBALLS

Spicy Tomato Sauce, Grana Padano, Calabrian Chilis,
Grilled Bread

ENTREE COURSE

PAN SEARED STRIPED BASS

Roasted Fall Vegetable Panzanella, Oyster Mushrooms,
Citrus Sage Brown Butter

PRIME BEEF SIRLOIN

Fingerling Potatoes, Caramelized Onions, Baby Carrots,
Red Wine Sauce

JUMBO LUMP CRAB CAKE

Bouillabaisse Sauce, Fingerling Potatoes,
Pickled Fennel, Caper Mayo

SWORDFISH SURF AND TURF

Beef Short Rib, Smoked Gouda Polenta, Braised Collard Greens,
Dry Cherries, Crispy Onions

PAN SEARED ATLANTIC SALMON

Smoked Salmon Potato Cake, Asparagus, Dill Beurre Blanc

NATURAL TURKEY BREAST

Potato Puree, Maple Yams, Green Beans & Carrots,
Cranberry Relish, Mushroom Leek Stuffing, Turkey Gravy

VEGETARIAN ENTREE AVAILABLE

DESSERT COURSE

DESSERT DUO

APPLE BUTTER FRANGIPANE & CHOCOLATE PUMPKIN MOUSSE CAKE

Caramel Sauce, Spiced Granola

70. PER PERSON

Price Does Not Include Tax, Gratuity, or Beverages | A 20% Service Charge Will Be Added To All Final Bills