

3 Course Menu, \$42 per person (tax & gratuity additional)

(No Substitutions, No Teal Deals or other discounts, our Thanksgiving Day Menu is a promotional menu)

Salad or Soup (choice, descriptions below)

Garden Salad, Caesar Salad, Minorcan Seafood Chowder or Butternut Squash Bisque

Entrée (choice, descriptions below)

Herb Roasted Turkey, Local Flounder, Atlantic Salmon or Braised Short Rib

Dessert (choice)

Dark Chocolate Mousse Cake, Old Fashioned Carrot Cake, Pumpkin Cheesecake, Chocolate Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Truffle Deviled Eggs ... 9

(4) with black truffle egg yolk mousse, tomato - mustard seed jam

Steak Bruschetta ... 13

flat iron steak, black pepper feta, roasted red peppers, castelvetrano olives, aged balsamic, cured lemon zest

Salmon Tartare ... 15

Faroe Island salmon with lemon oil, shallot and capers, butter toasted rye croutons, lemon dill aioli, lavash

Shrimp Cocktail... 14

(5) citrus poached large Royal Red shrimp, datil pepper - horseradish cocktail sauce, lemon wedge

Steamed Edamame ... 9

steamed fresh edamame in shell, sea salt, soy caramel drizzle, toasted sesame seeds

Artisan Cheese Plate ... 19

Purple Haze (goat cheese), English Cheddar (cow's milk), aged Manchego (sheep's milk), soppressata, Marcona almonds, Jalapeno Chili jam, dried figs, crispy lavash

SALADS and SOUPS

Poached Pear ... 13

Anjou pear, crumbled Purple Haze cheese, dried blueberries, cashews, radish, mixed baby lettuces, champagne vinaigrette

Beet & Goat Cheese ... 13

red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette

Garden Salad ... 10

grape tomato, shaved carrot, pickled onion, Manchego cheese, herbed croutons, baby greens, balsamic vinaigrette

Caesar ... 10

grape tomato, herbed garlic loaf croutons, parmesan, baby romaine, Caesar dressing

Minorcan Seafood Chowder ... 7

garnished with fresh herbs

Butternut Squash Bisque ... 7

garnished with pistachio dust

ENTREES

Herb Roasted Fresh Turkey Breast ... 29

mashed potato, herb chestnut stuffing, glazed heirloom carrots, green beans, truffled brown gravy, cranberry relish

Local Flounder ... 29

orzo with English peas, onion, grape tomatoes & sweet corn, basil pesto, sautéed kale, tomato-mustard seed jam

Atlantic Salmon ... 29

herb roasted red bliss potatoes, sauteed baby spinach, citrus - Aleppo pepper beurre blanc, paprika oil

Braised Beef Short Rib ... 29

pea & carrot parmesan risotto, grilled broccolini, porcini braising jus, dried red beet chips

Flat Iron Steak ... 28

8oz grilled & sliced, bed of arugula, demi glace, house cut steak fries,

Grilled Pork Chop ... 28

sweet potato popover, sautéed kale, cauliflower puree, cranberry - apple chutney

Lamb Rack ... 29 half rack / 39 full rack

roasted fingerling potatoes, onion soubise, grilled asparagus & heirloom carrots, blueberry demi

FAMILY STYLE SIDES

Whipped Potatoes with Gravy ... 8

Herb Chestnut Stuffing with Gravy ... 8

Haricot vert with Bacon ... 10

Brown Sugar Glazed Heirloom Carrots ... 9

KIDS ONLY MEAL OPTIONS

Half portion Turkey Plate ... 15

Cheeseburger Sliders ... 12

with choice of: pommes frites, garden salad or house made chips

Cocktail Specials ... 5 each

Bloody Mary's, Screwdrivers, Mimosas or Champagne

Titos Vodka and Veuve de Vernay Champagne (no substitutions)