

3 Course Menu, \$40 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 Shrimp Bisque

Entrée (choice, descriptions below)

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

Dessert (choice)

Dark Chocolate Mousse Cake, Old Fashioned Carrot Cake, Chocolate Pecan Tartlet, Chocolate Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Truffle Deviled Eggs ...12

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

Smoked Salmon Plate* ... 12

3oz piece of house smoked Faroe Island Salmon with lemon - dill aioli, pickled red onion and capers, Texas toast points

Crispy Brussel Blossoms ... 10

blanched and quick fried Brussels, shaved aged pecorino romano, cured lemon zest, sundried tomato - bacon broken vinaigrette

Lobster Salad Bruschetta... 15

(3) Maine lobster tossed with lemon dill aioli & celery, avocado cream, artisan baguette bruschetta

Artisan Cheese Plate ... 15

English cheddar, double crème brie, rosemary goat cheese and Merlot BellaVitano, candied pecans, grapes, crackers (no substitutions)

SALADS and SOUPS

Poached Pear Salad ... 13

chardonnay poached bosc pear, crumbled goat cheese, dried blueberries, candied pecan, vanilla pickled onion, baby spinach, champagne vinaigrette

Apple Salad ... 13

Granny Smith apples, shaved Vidalia, crumbled Danish blue, braised fennel, spiced walnuts, Urban Farms organic baby greens, broken apple vinaigrette

Caesar Salad 10

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

Garden Salad ... 10

grape tomato, English cucumber, carrot, red onion, croutons, organic baby lettuce, balsamic vinaigrette, aged parmesan

Minorcan Seafood Chowder ... 7

garnished with fresh herbs

Shrimp Bisque ... 7

red shrimp relish garnish

ENTREES

Herb Roasted Turkey Breast ... 29

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

Local Flounder ... 29

seared flounder, Argentinian red shrimp in scampi butter, fingerling potatoes, broccolini, blistered tomatoes

Atlantic Salmon* ... 29

smashed of baby Yukon potatoes with butter & parsley, sautéed spinach, tomato - mustard seed jam, lemon oil

Short Rib ... 29

cabernet & vegetable braised boneless short rib, smashed cauliflower puree, brown sugared snap peas & carrots, herbed gremolada, braising jus

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

blackberry & mint infused lamb, sweet potato fondant, sautéed Brussels, red wine lamb reduction

Argentinian Red Shrimp Pasta ... 29

pesto bacon carbonara sauce with spinach, tomato, artichoke & peppadews, bucatini pasta

FAMILY STYLE SIDES

Yukon Whipped Potatoes with Gravy ... 9

Herb Chestnut Stuffing with Gravy ... 9

Brown Sugar Glazed Heirloom Carrots ... 10

Sautéed Green Beans with Bacon ... 10

KIDS ONLY MEAL OPTIONS

Half portion Turkey Plate ... 15

Cheeseburger Sliders ... 12

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

Chicken Tenders (grilled or fried) ... 12

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

Cocktail Specials ... 5 each

Mimosas, Champagne, Bloody Mary's and Screwdrivers

Titos Vodka and Veuve de Verney Champagne
(no substitutions)