

November 24, 2022

3 Course Menu, \$46 per person (tax & gratuity additional)

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

Appetizers (choose 1, descriptions below)

Caesar Salad, Wedge Salad, Butternut Squash Bisque or Manhattan Seafood Chowder

Entrées (choose 1, descriptions below)

Herb Roasted Turkey Breast, Red Snapper, Faroe Island Salmon or Braised Short Rib

Desserts (choose 1)

Chocolate Caramel Cake, Limoncello Mousse Cake, Pumpkin Cheesecake, Crème Brulee
Chocolate Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Truffle Deviled Eggs ... 10

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

Tuna Tataki ... 15

togarashi dusted, seared & sliced Ahi Tuna, Asian slaw with Thai chili sauce mayo, soy caramel, sesame seeds

Spanish Octopus ... 15

grilled octopus, gigante beans, house made chorizo, piquillo peppers, grape tomato, arugula, chimichurri

Beef Short Rib Bruschetta ... 14

Boursin cheese, pulled beef in braising jus reduction, soleggiati tomatoes, crispy shallots, toasted baguette

Italian Meatballs ... 13

house ground veal, beef & pork, San Marzano marinara, fresh basil & aged pecorino garnish

Cheese & Charcuterie ... 19

Manchego, Drunken Goat, Aged English Cheddar, prosciutto, candied cashews, Hoby's Hot Peach jam, grapes, crostini

SALADS and SOUPS

Pear & Blue Cheese ... 14

white wine poached pear, crumbled blue cheese, candied walnuts, dried blueberries, baby arugula, chardonnay - orange blossom honey vinaigrette

Beet & Goat Cheese ... 13

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

Classic Wedge ... 10

heirloom tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing & crumbles, iceberg lettuce

Caesar ... 10

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

Butternut Squash Bisque ... 9

vanilla crema & spiced nut dust garnish

Manhattan Seafood Chowder ... 9

fresh parsley garnish

ENTREES

Roasted Fresh Turkey Breast ... 35

herb brined & slow roasted turkey breast, whipped potatoes, chestnut stuffing, glazed heirloom baby carrots, sautéed green beans, truffled brown gravy, cranberry - orange zest relish

Red Snapper ... 35

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

Faroe Island Salmon ... 35

roasted spaghetti squash, sauteed haricot vert, garlic confit grape tomatoes, cauliflower puree, beurre blanc

Braised Beef Short Rib ... 35

butternut squash risotto, sautéed Brussel sprouts with Nueske's bacon lardons, soleggiati tomatoes, red wine braising jus reduction, rainbow micro greens

Grilled Black Angus Ribeye ... 45

12oz hand cut ribeye, grilled asparagus, cheddar, bacon & sour cream twice baked potato, house made cabernet demi glace

Full Lamb Rack ... 42

marinated & grilled New Zealand lamb, potato gnocchi, sautéed spinach, roasted roma, red wine demi

KIDS ONLY (8 years or under)

Half Portion Turkey Plate ... 17

Cheeseburger Sliders ... 13

choice of: pommes frites, garden salad or Caesar salad

Grilled Cheese Sandwich ... 12

choice of: pommes frites, garden salad or Caesar salad

Featured Cocktails

\$10 Bloody Mary's or \$10 Screwdrivers

Tito's Vodka, Zing Zang or fresh orange juice

\$8 Champagne or \$8 Mimosas

Veuve de Vernay Champagne and fresh orange juice

No Split Plates Allowed.

A 20% gratuity is recommended on parties of 8 or more.