



First Course

EACH GUEST SELECT ONE OPTION BELOW

CAST IRON CRABCAKE

blue crab, creole mustard aioli,
arugula-frisee-cucumber salad

LOBSTER BISQUE

croutons, sour cream drizzle

BURRATA

campari tomatoes, peaches, cherries,
herbs, roasted garlic, lemon vinaigrette,
balsamic reduction

Second Course

EACH GUEST SELECT ONE OPTION BELOW

BEET SALAD

orange yogurt, candied pecans, arugula pesto

CAESAR SALAD

housemade creamy caesar dressing,
garlic croutons, parmesan "snow"

Main Course

EACH GUEST SELECT ONE OPTION BELOW

SMOKED TURKEY BREAST

house-made brown gravy

GRILLED 12oz. RIBEYE

hand-cut & grilled to perfection,
roasted shallot butter

CHILEAN SEA BASS

pan-seared & topped with shrimp bisque

THANKSGIVING DAY 2023

Sides for the Table

EACH GUEST SELECT ONE

OPTION BELOW

EACH SIDE FEEDS 3 TO 4 PEOPLE

MASHED POTATOES

GREEN BEANS

MUSHROOM STUFFING

MACARONI & CHEESE

CRANBERRY SAUCE

Dessert

SELECT ONE

PECAN PIE

APPLE PIE

