

PEARL

THANKSGIVING MENU

APPETIZERS

CAST IRON SEARED LUMP CRAB CAKES 17.95
HOUSE MADE SRIRACHA SAUCE.

AUTUMN SALAD 8.95
*ROMAINE AND BOSTON GREENS TOSSED W/ TOMATO, CUCUMBER, CARROT,
RADISH, ROASTED BEETS, SMOKED GOUDA, GLAZED PECANS, CRANBERRY
VINAIGRETTE*

BUTTERNUT SQUASH SOUP 7.95
TOASTED MARSHMALLOW & NUTMEG CREAM SWIRL

JUMBO SHRIMP COCKTAIL 14.95
COCKTAIL SAUCE & LEMON

ENTRÉES

TRADITIONAL THANKSGIVING DINNER 32.95
*ROASTED TURKEY BREAST, MASHED POTATOES, CANDIED YAMS, CORNBREAD
STUFFING, GREEN BEANS, BABY CARROTS & CRANBERRY ORANGE RELISH*

FAROE ISLAND CITRUS GLAZED SALMON FILLET 24.95
POACHED POTATO & BABY SPINACH

8OZ FILET MIGNON 38.95
PORT WINE DEMI-GLACE, MASHED POTATOES & FRESH VEGETABLES

BUTTERNUT SAGE & GOAT CHEESE RAVIOLI 22.95
ROASTED GARLIC CREAM & BABY SPINACH

DESSERTS

WARM APPLE COBBLER 9
VANILLA ICE CREAM

HOUSEMADE PUMPKIN TART 9
FRESH WHIPPED CREAM

WHITE CHOCOLATE CHEESECAKE 9
CHOCOLATE DIPPED STRAWBERRY

ASSORTED GELATOS 9
ESPRESSO - VANILLA - CHOCOLATE - CINNAMON - PUMPKIN