

Thanksgiving 2022

Soups / Salads

Lobster Bisque 13.95

fresh tarragon & port wine

Beet & Baby Arugula Salad 14.95

*butternut squash, dried cranberry, almonds, radish, red onion
cucumber; herb goat cheese crisp, maple dijon vinaigrette*

Cast Iron Seared Lump Crab Cakes 17.95

house made sriracha sauce.

Jumbo Shrimp Cocktail 14.95

cocktail sauce & lemon

Entrée

Traditional Thanksgiving Dinner 34.95

*roasted turkey breast, mashed potatoes, candied yams, cornbread stuffing, green beans,
baby carrots & cranberry orange relish*

Sesame Ginger Salmon 36.95

*grilled 8oz fillet, steamed jasmine rice w/ sugar snap peas,
stir fried bok choy, shitaki mushrooms, water chestnuts, shaved carrot*

Blue Crab Ravioli 37.95

tossed in spicy vodka sauce, prosciutto, & jumbo shrimp

Dark Beer Braised Boneless Short Rib 33.95

fingerling potatoes, frizzled onions

Dessert

Pumpkin Tart 10

w/ vanilla ice cream

Caramel Apple Cobbler 10

w/ vanilla ice cream

Chocolate Hazelnut Flourless Cake 10

*decadent chocolate hazelnut cake topped with
chocolate creamy ganache, pomegranate coulis,
and a cocoa nib hazelnut crunch*

Waffle Bowl Gelato 9

*vanilla, chocolate, espresso, apple butter cinnamon,
pistachio, banana salted caramel*