THANKSGIVING MENU

BEGINNINGS TO SHARE

OVEN ROASTED CRAB & ARTICHOKE DIP
Parmesan, sweet onion, toasted baguette 19

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 19

WARM BRIE WITH MACADAMIA NUT CRUST
Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 19

COCONUT SHRIMP
Cajun marmalade, green onion 16

SEARED TERIYAKI BEEF TIDBITS*
Sushi rice, pickled ginger, togarashi sesame seeds 19.5

HARVEST FIG & GOAT CHEESE FLATBREAD
Pistachio pesto, goat cheese, prosciutto, fig jam, pomegranate 18.5

3 COURSE ALL INCLUSIVE DINNER $58

ALL ENTRÉE ITEMS BELOW INCLUDE A CHOICE OF SOUP OR SALAD AND DESSERT

BOWLS + GREENS

CHOICE OF ONE

NEW ENGLAND CLAM CHOWDER | LOBSTER BISQUE | CAESAR SALAD | BLUE CHEESE SALAD

MAINS

CHOICE OF ONE

TRADITIONAL TURKEY DINNER

ACCOMPANIED BY AN ELEGANT ARRAY OF HOLIDAY FAVORITES
Savory Chicken-Apple Sausage Stuffing, Yukon Gold Mashed Potatoes, Silky Whipped Sweet Potatoes, Seasonal Market Vegetables, House-Made Cranberry Relish, and Classic Turkey Gravy

HONEY ORANGE GLAZED KING SALMON* gs
Applewood bacon & fall vegetable medley, apple & fennel slaw, beurre blanc

SEAFOOD TRIO* gs
Scallops, shrimp, salmon, Yukon Gold mashed potatoes, seasonal vegetables, beurre blanc, capers, lemon

CRAB STUFFED MAHI-MAHI*
Macadamia nut crust, panko bread crumbs, Yukon Gold mashed potatoes, market fresh vegetables, beurre blanc

CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, chili flakes, spinach, Parmesan

MARIONBERRY GLAZED PORK CHOP*
Bacon & brussels sprout slaw, maple sweet potato mash, marionberry sauce, blackberries

PORT WINE GLAZED CHILEAN SEABASS* gs
Seared, gorgonzola risotto, cranberry port wine relish

SLOW ROASTED HERB CRUSTED PRIME RIB*
12oz., Yukon Gold mashed potatoes, creamy horseradish, au jus

SURF & TURF* gs
8oz. sirloin, sliced with demi-glace + garlic shrimp, Yukon Gold mashed potatoes, charred broccolini, baby carrots

ALMOND CRUSTED SEA SCALLOPS*
Pan seared, asiago and almond crust, mashed potatoes, caramelized onions, asparagus, fire roasted red peppers, beurre blanc

CRISPY DUCK
Grand Marnier demi-glace, maple sweet potato mash, broccolini, orange supremes, dried cranberries

FRESH CATCH*
Choice of Mahi Mahi, Salmon, Chilean Sea Bass
Simply grilled, seared, or blackened with market vegetables, Yukon Gold mash potatoes

ADD WHITE CHEDDAR MAC & CHEESE $10.7 | ADD ASPARAGUS & BÉARNAISE gs **$12**

SWEETS

CHOICE OF ONE

PUMPKIN PIE | PECAN PIE | CRÈME BRULEE GS | CHEESECAKE | FLOURLESS CHOCOLATE TORTE | KEY LIME PIE

gs - While we offer gluten and other allergen sensitive options, our kitchen is not allergen-free and cross-contamination may occur. Balanced choices for healthier dining. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary.