THANKSGIVING MENU

BEGINNINGS TO SHARE

OVEN ROASTED CRAB & ARTICHOKE DIP
Parmesan, sweet onion, toasted baguette 21.1

AHI POKE*
Sweet onions, avocado, soy, sesame oil, ginger, garlic wonton chips 20

CHILLED SHRIMP COCKTAIL
Bloody Mary cocktail sauce, lemon 21.1

SEARED KALBI BEEF BAO BUNS*
Kalbi glaze, pickled red cabbage slaw, spicy aioli, scallions, togarashi sesame seeds 21.1

KUNG PAO CALAMARI
Bell peppers, onions, peanuts, sesame seeds, spicy ginger hoisin sauce, lime wedge 21

THAI CURRY MUSSELS*
Red Thai curry, ginger, green onions 22.5

3 COURSE ALL INCLUSIVE DINNER $67

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

SURF & TURF* gs
7 oz. filet mignon, grilled shrimp, Yukon gold mashed potatoes, asparagus, beurre blanc

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, market fresh vegetables, beurre blanc, capers

DUNGENESS CRAB & SHRIMP LINGUINI
Garlic cream, white wine, clam broth, tomato, spinach, Parmesan

FIRE ROASTED BAJA SWORDFISH*
Seared shrimp, avocado corn salsa, Yukon Gold mashed potatoes, beurre blanc

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

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

FIERY AHI TUNA*
Furikake rice, bok choy, wasabi cream, ginger soy butter

SKATES CIOPPINO*
Dungeness crab, shrimp, clams, mussels, fresh fish, calamari, tomato-garlic broth

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

OFF THE HOOK*
Choice of Ahi, Simply grilled, seared, or blackened with market vegetables, Yukon Gold mash potatoes , King Salmon
Chilean Sea Bass

ADD LOBSTER MAC & CHEESE* $21 | ADD ASPARAGUS & BÉARNAISE $13

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% will be added to checks for parties of 8 or more. Please feel free to increase or decrease the suggested gratuity amount based on your dining experience.