JOIN US FOR THANKSGIVING

STARTERS AND PLATES TO SHARE

Mozzarella Caprese 19
Vine-Ripe Tomatoes, Fresh Mozzarella, Basil Olive Oil, Topped with Fresh Basil Leaves

Shrimp Cocktail 20
Jumbo Gulf Shrimp, Poached and Served with Cocktail Sauce

Spinach & Artichoke Dip 18
New Orleans-Style, Baked Golden Brown, Served with Crispy Tortilla Chips

Fried Calamari 18
Lightly breaded to order, served with homemade Marinara & Lemon Aioli

Escargot Mushroom Caps 20
Served in Puff Pastry and Topped with Garlic Butter

Crab Stuffed Mushrooms 19
Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce

SOUPS & SALADS

Beer Cheese Soup 12
Our Signature Soup, Since 1974

Butternut Squash Soup 12

Caesar Salad 14
Entrée with Grilled CHICKEN - 34 with Grilled SALMON - 38

Greek Salad Small 16 / Large 19

ENTRÉES:

All Entrées are served with Fresh Seasonal Vegetables and your choice of Starches

Traditional - Roasted Prime Rib of Beef 43
Seasoned and Slow Roasted Prime Rib of Beef, Served with Au Jus and Creamy Horseradish

New York Steak 44
Also known as King of Steaks. 12 oz USDA Black Angus, Hand-Cut NY Steak, Seasoned and Grilled

Filet Mignon 52
Black Angus Filet, Seasoned and Grilled, Served with Sautéed Mushrooms Demi Glaze

Rack of Lamb 46
Frenched Rack of Lamb, Marinated in Fresh Herbs, Grilled, served with fresh Herbs Guava Sauce

Grilled Bone In Cowboy Ribeye Steak 68
16oz. USDA PRIME Steak. Charbroiled to your liking

Traditional Thanksgiving Fresh Roasted Turkey 42
With all Trimmings, Bread Stuffing, Sweet Potato, Green Beans, Giblet Gravy, Cranberry Sauce
~ Choice of Pumpkin or Pecan Pie ~

ST. Louis Style BBQ. Pork Ribs 34
Fire Braised, Meaty and Tender, brushed with our sweet original BBQ. sauce, finished on the char-grill.

Chicken Paillard 33
Chicken Breast, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice

Baked Salmon with Crunchy Pecans 38
Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Bed of Sautéed Spinach

Mahi-Mahi Scampi 38
Fresh Local Mahi, Grilled or Blackened, Topped with Shrimp Scampi

Shrimp Scampi 36
Jumbo Shrimp Sautéed in a Garlic, White Wine, Herb Butter Sauce

Lobster Tail 46
7oz. Charbroiled and Served with Drawn Butter
~ Add Crab Stuffing $14 ~

Seafood Collage 49
Lobster, Shrimp, Salmon, Scallops, Mussels and Clams in a White Wine Shallot Lemon Butter Sauce, over Linguine Pasta

Chicken Fettuccine Carbonara 33
Chicken Sautéed with Pancetta, Garlic, Cream, Parmesan Cheese with Fettuccine Pasta

Wild Mushroom Ravioli 32
Tender Pasta Pillows, Wild Mushrooms, in a Light Cream or Marinara Sauce

MAKE IT A COMBO

Filet Mignon 8oz. and Shrimp Scampi 62

Filet Mignon 8oz. and Lobster Tail 82