KINCAID'S
FISH, CHOP & STEAK HOUSE

THANKSGIVING MENU

BEGINNINGS TO SHARE

OVEN ROASTED CRAB & ARTICHOKE DIP
Parmesan, sweet onion, toasted baguette 20.1

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli, Bloody Mary Cocktail sauce 18.7

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

SEARED KALBI BEEF BAO BUNS*
Kalbi glaze, pickled red cabbage slaw, spicy aioli, scallions, togarashi sesame seeds 18.5

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

COCONUT SHRIMP
Cajun marmalade, green onion 16

3 COURSE ALL INCLUSIVE DINNER $61

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

BOWLS + GREENS

CHOICE OF ONE

NEW ENGLAND CLAM CHOWDER | LOBSTER BISQUE | LITTLE GEM WEDGE gs
BLUE CHEESE SALAD | CAESAR 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, market fresh vegetables, beurre blanc, capers

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

ASIAGO CRUSTED WALLEYE*
Yukon Gold mashed potatoes, seasonal vegetables, beurre blanc, capers

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

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

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

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

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

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

OFF THE HOOK*
Choice of Faroe Island Salmon, Walleye, 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 $14

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.