445 PROVIDENCE MAIN STREET

grille ON MAIN

Happy Thanksgiving!

COCKTAILS

SPICED PEAR GIMLET
vodka, pear nectar, ginger syrup, fresh lime, soda 14

PERSEPHONE
vodka, cranberry, pomegranate, lemon, prosecco float 14

ALMOND BLOSSOM
gin, mandarin orange, lemon, almond syrup, egg white 14

FIRESIDE PALOMA
blanco tequila, grapefruit juice, maple, triple sec 14

TOASTED PECAN OLD FASHIONED
old forester, pecan syrup, chocolate bitters 14

SMOKED APPLE & HONEY
scotch, apple brandy, ginger & honey, fresh lemon 15

WINE BY THE GLASS

PROSECCO, Maschio
Treviso, Italy 12

BRUT ROSÉ, Gratien & Meyer
Loire Valley, France 13

SAUVIGNON BLANC, Glazebrook
Marlborough, New Zealand 12

CHARDONNAY, Coppola "Director's Cut"
Sonoma, CA 12

ROSÉ, Conde Valdemar
Rioja, Spain 12

PINOT NOIR, Cline Cellars
Sonoma Coast, California 14

BORDEAUX BLEND, Bellevue-Peycharneau
Bordeaux, France 14

CABERNET SAUVIGNON, Greenwing
Columbia Valley, WA 13

CABERNET SAUVIGNON, Brendel
North Coast, CA 16

MALBEC, Luigi Bosca
Mendoza, Argentina 14

choice of one starter

Butternut Squash Soup
crème fraîche

Harvest Greens Salad
granny smith apple, herbed goat cheese, toasted pecans, maple-dijon vinaigrette

Pumpkin & Ricotta Ravioli
toasted hazelnuts, shaved parmesan, sage brown butter

choice of one entrée

Oven Roasted Turkey Breast, *cranberry sauce, pan gravy*

Pan Seared Scottish Salmon, *citrus beurre blanc*

Grilled New Zealand Lamb Chops, *cherry port glaze*

Herb Crusted 12oz Prime Rib, *au jus, horseradish cream sauce (+$10 supp)*

all entrées are served with mashed potatoes, buttered green beans, traditional herb stuffing

choice of one dessert

Spiced Pumpkin Cheesecake
chantilly cream

Apple & Caramel Tartlett
vanilla bean ice cream

Maple Pecan Pie
bourbon caramel sauce

$70 per person (excluding tax and gratuity)