PALISADE™

THANKSGIVING MENU

STARTERS

OVEN ROASTED CRAB & ARTICHOKE DIP
Parmesan, sweet onion, toasted baguette 21

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli, Bloody Mary Cocktail sauce 21

CHILLED SHRIMP COCKTAIL
Bloody Mary cocktail sauce, lemon 19.5

COCONUT SHRIMP
Cajun Marmalade, green onion 17

SEARED KALIBI BEEF BAO BUNS*
Kalbi glaze, pickled red cabbage slaw, spicy aioli, scallions, togarashi sesame seeds 19.5

SPICY YELLOWFIN TUNA ROLL*
Cucumber, green onion, spicy aioli, tobiko 19.5

SEAFOOD TOWER*
maine lobster | chilled shrimp | king crab legs | tuna poke | oysters | clams 97

3 COURSE ALL INCLUSIVE DINNER $70

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
APPLE, GORGONZOLA & CANDIED WALNUTS SALAD

ENTRÉE

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*
Dungeness crabcake, salmon, shrimp, Yukon Gold mashed potatoes seasonal vegetable, beurre blanc, lemon

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

CRAB ARTICHOKE + SUNDRIED TOMATO STUFFED KING SALMON*
Yukon Gold mashed potatoes, asparagus, beurre blanc

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

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

SAKE MARINATED BLACK COD*
Shrimp cake, shiitake mushrooms, zucchini ribbons, coconut curry cream, chili oil greens

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

DOCK TO DINE*
Choice of Salmon, King Salmon, Chilean Sea Bass
Simply grilled, seared, or blackened with market vegetables, Yukon Gold mash potatoes

ADD BEECHER'S LOBSTER MAC + CHEESE $21.5 | ADD CHAR GRILLED ASPARAGUS + BEARNAISE $14.5

SWEETS

Choice of one

PUMPKIN PIE | PECAN PIE | CRÈME BRÛLÉE 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.