



First Course

(Select One)

Caesar Salad

Traditional Caesar Salad with Romaine, Croutons & Fresh Parmesan Cheese

Thanksgiving Salad

Roasted Golden & Red Beets
Goat Cheese, Candied Pistachios
with a Balsamic Reduction

Crab Bisque

A Creamy Crab Bisque prepared with Lump Crab Meat, Vegetables & Herbs

Brie En Crouete

Brie Cheese wrapped in Puff Pastry, Baked to a Golden Brown and Served with a Berry Puree & Apples

Shrimp Cocktail

4 Chilled Shrimp Served with our Signature Cocktail Sauce & Lemon

Second Course

(Select One)

Chilean Seabass

Pan Sautéed Chilean Seabass in a Lemon Thyme Beurre Blanc served with Truffle Mashed Potatoes & Asparagus

Beef Short Ribs

Braised Short Ribs served with truffle braised Cipollini Onions & Grilled Asparagus

6 oz Filet Mignon

Filet Mignon Served, Mashed Potatoes & Grilled Asparagus & Demi

Traditional Turkey Dinner

Fresh Roasted Sliced Turkey, Sweet Potato Mash, Tri-Color Carrots, Corn Bread Mushroom Stuffing with Gravy

Fresh Mushroom Ravioli

Served fresh with Truffle Beurre Blanc & A Grilled Portobello Mushroom



Third Course

(Select One)

Pecan Pie

Flourless Chocolate Torte

Key Lime Pie

Granny Smith Caramel Pie

89.95pp+ tax and 20% gratuity