

# Thanksgiving Menu

*\$42.00 per person. Price includes appetizer, entrée and dessert.*

*Appetizers:*

## **SHELLFISH BISQUE**

*LOBSTER, SHRIMP AND CRAB MEAT IN A CREAMY BISQUE WITH SHERRY*

## **ROASTED BUTTERNUT SQUASH SOUP**

*WITH CRÈME FRAICHE*

## **CHILLED JUMBO GULF SHRIMP**

*WITH COCKTAIL AND LOUIS SAUCE*

## **CRISPY FRIED OYSTERS**

*WITH REMOULADE AND COCKTAIL SAUCE*

## **SPRINACH & HEARTS OF PALM SALAD**

*WITH AVOCADO, MUSHROOMS, TOMATOES, ROQUEFORT CHEESE AND CREAMY VINAIGRETTE*

## **HOUSE MADE FRESH MOZZARELLA**

*WITH TOMATOES, RED ONION AND FRESH BASIL*

*Entrees:*

## **ROASTED TURKEY**

*WITH DRESSING, WHIPPED SWEET POTATOES, GREEN BEANS AND CRANBERRY SAUCE*

## **SURF AND TURF**

*JUMBO LUMP CRAB CAKES AND BISTRO FILET WITH WILD MUSHROOMS SAUCE*

## **VEAL MARGARITA**

*WITH SLICED TOMATOES, REGANO AND MOZZARELLA CHEESE*

## **ROASTED LEG OF LAMB**

*WITH RATATOUILLE, GARLIC MASHED POTATOES AND FRESH MINT SAUCE*

## **SPICE-RUBBED PROK TENDERLOIN**

*WITH CARAMEL APPLE CIDER SAUCE AND BRAISED CHAMPAGNE CABBAGE SAUCE*

## **MUSTARD-HERB CRUSTED FLOUNDER**

*WITH CHIVE BUTTER SAUCE, SUN-DRIED TOMATO RELISH AND A CORN CAKE*

*\*Price does not include beverages, tax or gratuity*

## Children's Menu

<b>ROASTED TURKEY DINNER</b>	<b>\$14.00</b>
<b>PENNE PASTA</b> <i>WITH MARINARA SAUCE</i>	<b>\$8.00</b>
<b>STEAK</b> <i>WITH VEGETABLES AND GARLIC MASHED POTATOES</i>	<b>\$14.00</b>

## A La Carte Sides

<b>SAUTEED SPINACH</b> <i>WITH OLIVE OIL AND GARLIC</i>	<b>\$4.00</b>
<b>ASPARAGUS HOLLANDAISE</b>	<b>\$6.00</b>
<b>GARLIC MASHED POTATOES</b>	<b>\$5.00</b>
<b>BRUSSEL SPROUTS</b> <i>WITH HERB BUTTER AND CAPERS</i>	<b>\$5.00</b>
<b>SAUERKRAUT</b> <i>IMPORTED SAUERKRAUT COOKED WITH SMOKED APPLEWOOD BACON</i>	<b>\$5.00</b>