



THANKSGIVING DINNER

RAW BAR

OYSTERS GF

on the half shell with cider and green apple
mignonette

JONAH CRAB CLAWS GF

with remoulade

SHRIMP COCKTAIL GF

STARTERS

LITTLE GEM SALAD V GF

pears, candied walnuts, gorgonzola dolce,
and cranberry vinaigrette

CAESAR SALAD GF

house caesar dressing, parmesan cheese,
potato chip crumbs

MUSHROOM BISQUE SOUP V GF

MAINS

TURKEY CARVING STATION

whole roasted turkey and turkey roulade

HONEY BAKED HAM CARVING STATION

SALMON

butternut squash soubise, warm quinoa salad,
wilted kale, apples, raisins

SIDES

SAUSAGE AND SAGE STUFFING

CORN BREAD STUFFING V

CRANBERRY AND ORANGE MARMALADE

BROWN BUTTER SWEET POTATO PAVE

WHIPPED POTATOES

with chives

GREEN BEAN CASSEROLE

with crispy shallots

MAPLE MUSTARD BRUSSELS SPROUTS

DESSERTS

PUMPKIN MOUSSE CHEESECAKE BITES

APPLE PIE A LA MODE

PECAN PIE WITH BOURBON CHANTILLY CREAM

ADULTS: \$95 | CHILDREN: \$45

PLUS TAX & GRATUITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.