



Happy Thanksgiving

November 28th, 2019

3 COURSE MENU, \$46 PER PERSON (TAX & GRATUITY ADDITIONAL)

(NO SUBSTITUTIONS, NO TEAL DEALS, THANKSGIVING DAY MENU IS A PROMOTIONAL MENU)

SALAD OR SOUP (CHOICE, DESCRIPTIONS BELOW)

Caesar Salad, Wedge Salad, Butternut Squash Bisque or Beef Vegetable Soup

ENTRÉE (CHOICE, DESCRIPTIONS BELOW)

Herb Roasted Turkey, Local Flounder, Faroe Island Salmon or Braised Beef Short Rib

DESSERT (CHOICE)

Dark Chocolate Mousse Cake, Old Fashioned Carrot Cake, Pumpkin Cheesecake, Cinnamon Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Italian Meatballs ... 13

house ground veal, beef & pork meatballs, San Marzano marinara, mozzarella, fried basil, shaved parmesan

Bacon Wrapped Shrimp ... 14

(3) royal red shrimp, Nueske's bacon, peach BBQ sauce, Brussel slaw, citrus poppy vin, pickled onion, scallions

Smoked Salmon Bruschetta ... 12

house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vinaigrette, crispy capers

Steak Tartare ... 14

beef tenderloin, sous vide egg yolk, caper, shallot, lemon emulsion, parmesan dust, garlic loaf toast

Grilled Spanish Octopus ... 14

gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction

SALADS AND SOUPS

Caesar Salad ... 9

grape tomato, herbed croutons, chopped hearts of romaine, Eleven South's Caesar dressing, shredded parmesan

Classic Wedge ... 9

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing

Poached Pear ... 11

red wine poached pear, goat cheese, candied pecans, dried blueberries, vanilla pickled onion, spinach, champagne vin

Apple & Endive ... 11

honey crisp apple, radicchio, arugula, candied pistachios, Danish blue cheese, white balsamic - honey vinaigrette

Roasted Butternut Squash Bisque ... 7

candied pepitas & fried sage

Beef Vegetable Soup ... 7

fine herb garnish

ENTREES

Herb Roasted Fresh Turkey ... 32

mashed potato, herbed chestnut stuffing, glazed heirloom carrots, haricot vert, truffled brown gravy, cranberry relish

Local Flounder ... 32

warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto

Faroe Island Salmon* ... 32

roasted garlic - black pepper spaetzle, sage brown butter, sautéed asparagus & shiitake mushrooms, butternut squash puree, toasted sliced almonds

Boneless Beef Short Rib ... 32

truffled mushroom risotto, heirloom baby carrots, roasted fennel, sautéed green kale, porcini braising jus

Double Bone-in Pork Chop ... 36

black tea brined, sous vide and mesquite grilled, sautéed Brussels with bacon lardons, sweet potato puree, brown sugar glazed honey crisp apple, brandy - apple glaze

Petite Beef Tenderloin ... 37

5 oz filet, whipped Yukon gold potatoes, roasted crimini, sautéed kale, braised cippolini, cabernet demi

Rack of Lamb ... 39

marinated & grilled New Zealand rack, parmesan gnocchi, wilted baby spinach, roma tomato, lamb jus

FAMILY STYLE SIDES

Yukon Whipped Potatoes with Gravy ... 8

Chestnut Stuffing with Gravy ... 8

Roasted Cauliflower ... 8

Brussel Sprouts with Bacon ... 9

Brown Sugar Glazed Heirloom Carrots ... 9

KIDS ONLY MEAL OPTIONS

1/2 portion Turkey Plate ... 16

Beef Sliders with Pommes Frites ... 12

COCKTAIL SPECIALS ... 6 each

Bloody Marys, Screwdrivers, Mimosas or Champagne

Titos Vodka and Francois Montand Champagne (no substitutions)