



Happy Thanksgiving

November 25th, 2021

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 Bisque or Hearty Beef & Vegetable Soup

ENTRÉE (CHOICE, DESCRIPTIONS BELOW)

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

DESSERT (CHOICE)

Flourless Chocolate Cake, Limoncello Mousse Cake, Pumpkin Cheesecake, Crème Brulee
Chocolate Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Smoked Salmon Bruschetta ... 13

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

Royal Red Shrimp ... 14

sautéed in butter, garlic, shallot and red chili flake,
lemon and scallion finish, warm artisan bread

Beef Short Rib Crostini ... 13

boursin cheese spread, pulled beef in braising jus reduction,
julienne carrot & radish, micro greens, toasted baguette

Classic Escargot ... 13

tarragon scampi butter, parmesan reggiano,
toasted baguette

Pear & Purple Haze Tart ... 15

red wine poached Anjou pear, Purple Haze goat cheese,
caramelized onion, fig jam, pecan shortbread crust,
baby arugula, aged balsamic vinaigrette

Italian Meatballs ... 13

house ground veal, beef & pork meatballs,
San Marzano marinara, fried basil,
shaved pecorino romano

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

Anjou Pear & Blue Cheese Salad ... 13

red wine poached pear, Urban Farms lettuce, dried
cranberries, pickled onion, walnuts, aged balsamic vinaigrette

Beet & Goat Cheese Salad ... 13

red & gold beets, goat cheese, orange supremes,
shaved onion, candied pecans, Urban Farms baby lettuce,
citrus poppy vinaigrette

Butternut Bisque ... 7

candied pepitas and vanilla crema garnish

Hearty Beef Vegetable Soup ... 7

fine herb garnish

ENTREES

Roasted Fresh Turkey ... 35

herb brined & slow roasted fresh turkey breast,
whipped potatoes, brioche & chestnut stuffing,
glazed heirloom carrots, haricot vert,
truffled brown gravy, cranberry - orange relish

Local Flounder ... 35

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

Faroe Island Salmon* ... 35

tri-color quinoa with dried cranberries & walnuts,
roasted cauliflower, arugula & fennel salad with
orange supremes and blood orange vinaigrette

Beef Short Rib ... 35

truffled whipped potatoes, grilled asparagus, carrot puree,
roasted oyster mushrooms, black fruit demi, red beet chip

Double Bone Pork Chop* ... 37

14oz cut, black tea brined, sous vide & mesquite grilled,
sweet potato hash with leeks, red bell & poblano peppers,
brussels with bacon, bourbon - apple gastrique

18oz Hand Cut Ribeye ... 52

CAB® ribeye, whipped potatoes, heirloom carrot,
sautéed green kale, braised cippolini, cabernet demi

Rack of Lamb ... 42

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

FAMILY STYLE SIDES

Whipped Potatoes with Gravy ... 8

Brioche & Chestnut Stuffing with Gravy ... 8

Brussel Sprouts with Bacon ... 9

Brown Sugar Glazed Heirloom Carrots ... 9

KIDS MENU (8 AND UNDER)

1/2 portion Turkey Plate ... 17

Steak Sliders with Pommes Frites ... 13

Crispy Chicken Tenders with Pommes Frites ... 13

FEATURED COCKTAILS ... 9 ea

Bloody Mary's, Screwdrivers, Mimosas and Champagne

Titos Vodka and Francois Montand Champagne
(no substitutions)