



Happy Thanksgiving

November 24th, 2022

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 Manhattan Seafood Chowder

ENTRÉE (CHOICE, DESCRIPTIONS BELOW)

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

DESSERT (CHOICE)

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

A LA CARTE MENU

APPETIZERS

Smoked Salmon Plate ... 14
apple cider - mustard glazed, lemon aioli,
brown butter toasted crostini, watercress salad

Royal Red Shrimp ... 15
sautéed in butter, garlic, shallot and red chili flake,
lemon and scallion finish, warm artisan bread

Beef Short Rib Bruschetta ... 14
Boursin cheese, pulled beef in braising jus reduction,
soleggiati tomatoes, crispy shallots, toasted baguette

Classic Escargot ... 14
tarragon scampi butter, parmesan reggiano, warm crostini

Roasted Beets ... 13
golden beets, house made labneh (yogurt cheese),
cucumber, dukkah (crushed spiced nuts), mint & honey

Italian Meatballs ... 13
house ground veal, beef & pork meatballs,
San Marzano marinara, fried basil, shaved pecorino romano

SALADS AND SOUPS

Caesar Salad ... 10
grape tomato, herbed croutons, chopped hearts of romaine,
Eleven South's Caesar dressing, shredded parmesan

Classic Wedge ... 10
grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese dressing

Poached Pear & Blue Cheese ... 14
prosecco poached pear, cardamon spiced candied cashews,
dried blueberries, arugula & watercress,
whole grain mustard vinaigrette

Golden Beet & Goat Cheese ... 14
roasted beets, crumbled goat cheese, walnuts,
pickled onions, cucumber, Urban Farms baby lettuce,
charred orange vinaigrette

Roasted Butternut Bisque ... 7
vanilla crema & spiced nut dust garnish

Manhattan Seafood Chowder ... 7
fresh parsley garnish

ENTREES

Roasted Fresh Turkey ... 36
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 ... 36
warm orzo, sweet corn, sun dried tomato, edamame &
vidalia, sautéed kale, bell pepper-saffron jam, basil pesto

Faroe Island Salmon... 36
maple - brown sugar roasted butternut squash,
sautéed green kale, King Trumpet mushrooms,
pomegranate seeds, charred orange beurre blanc

Beef Short Rib ... 36
roasted local oyster mushrooms, baby carrots,
asparagus, crispy shallot rings,
whipped potatoes, "Stroganoff" sauce

Double Bone Pork Chop ... 39
16oz, spiced apple cider brined, sous vide & grilled,
spiced sweet potatoes, grilled broccolini
Luxardo glaze, bacon walnut gremolata

18oz Hand Cut Ribeye ... 54
CAB® ribeye, whipped potatoes, heirloom carrot,
sautéed green kale, braised cippolini, cabernet demi

Rack of Lamb ... 45
marinated & grilled New Zealand rack, parmesan
gnocchi, wilted baby spinach, roma tomato, lamb jus

KIDS MENU (8 AND UNDER)

1/2 portion Turkey Plate ... 18
Steak Sliders with Pommes Frites ... 14
Crispy Chicken Tenders with Pommes Frites ... 14

FEATURED COCKTAILS

Bloody Mary's or Screwdrivers ... 10
Titos Vodka

Mimosa or Champagne ... 8
Francois Montand Champagne, fresh orange juice
(no substitutions)