



Happy Thanksgiving

November 28th, 2024

2 COURSE, PRICE FIXE MENU \$45 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 Minorcan Seafood Chowder

ENTRÉE (CHOICE, DESCRIPTIONS BELOW)

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

ADD A DESSERT (\$6 CAKE OR \$3 ICE CREAM) IF COMBINED WITH PRICE FIXE

Chocolate Stout Mousse Cake, Limoncello Mousse Cake, Salted Caramel Cheese Cake
Chocolate Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Royal Red Shrimp ... 15

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

Braised Beef Short Rib Bruschetta ... 15

Boursin cheese, vanilla pickled red onion, peppadew peppers, balsamic drizzle, micro greens

Jumbo Lump Crab Cake ... 16

watercress & piquillo pepper micro salad, white balsamic vinaigrette, dijonaise plate smear

Stuffed Fresh Figs ... 15

black mission figs, marinated feta cheese, crispy prosciutto, toasted walnuts, baby arugula, aged balsamic

Churrasco Skewers ... 16

blackened & grilled prime top sirloin, chimichurri, grape tomato-shallot-arugula micro salad, white balsamic vin

Burrata & Winter Truffle ... 16

2.5oz burrata, shaved truffle, berry compote, Marcona dust, arugula, Maldon sea salt, balsamic reduction, ciabatta

SALADS AND SOUPS

Caesar Salad ... 13

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

Classic Wedge ... 14

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

Poached Anjou Pear & Blue Cheese ... 16

prosecco poached pear, blue cheese, prosciutto, candied pecans, pickled onion, watercress & arugula, prosecco vin

Golden Beet & Goat Cheese ... 15

roasted beets, crumbled goat cheese, walnuts, vanilla pickled onions, baby cucumbers, Urban Farms baby lettuce, charred orange vinaigrette

Butternut Bisque ... 9

five spice crema garnish

Minorcan Seafood Chowder ... 9

fine herb garnish

ENTREES

Roasted Fresh Turkey ... 37

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 ... 37

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

Faroe Island Salmon... 37

wild mushroom risotto, rainbow swiss chard, blistered grape tomato, fava bean puree, aleppo beurre blanc

Braised Beef Short Rib ... 37

garlic chive whipped potatoes, honey glazed baby carrots, sauteed spinach, braising jus reduction, crispy beet spirals

Double Bone Pork Chop ... 41

16oz, black tea brined, sous vide & mesquite grilled, sweet potato hash with poblano, red bell pepper & onion, sauteed Brussels & bacon, stone ground mustard BBQ glaze

Beef Tenderloin ... 47

5oz, hand cut CAB® tenderloin, whipped potatoes, heirloom carrots, grilled asparagus, braised cippolini, cabernet demi

Full Rack of Lamb ... 47

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

KIDS MENU (8 AND UNDER)

1/2 portion Turkey Plate ... 18

Steak Sliders with Pommes Frites ... 15

Crispy Chicken Tenders with Pommes Frites ... 15

FEATURED COCKTAILS

Bloody Mary's or Screwdrivers ... 11

Titos Vodka, Zing Zang or Fresh OJ

Mimosa or Champagne ... 8

Francois Montand Champagne, fresh orange juice

(no substitutions)