

traditional thanksgiving dinner | 45.95

*complete dinner featuring over roasted turkey breast with sausage & herb stuffing, homemade gravy
& cranberry relish*

choice of starter

HOUSE SALAD | CAESAR SALAD* | LOBSTER BISQUE

choice of side

GARLIC MASHED POTATOES | SWEET POTATO CASSEROLE
GREEN BEANS WITH ROASTED GARLIC | CREAMED SPINACH

dessert

CHEF'S SELECTION

Signature Starters

OYSTERS ROCKEFELLER six oysters on the half shell, baked with spinach, bacon, caramelized onions,
topped with hollandaise sauce 20

LAMB LOLLIPOP CHOPS* broiled to perfection with a lightly blackened seasoning, served with mango chutney
marmalade 30

SEARED AHI TUNA* english cucumber, mustard-beer sauce 22

MUSHROOMS STUFFED WITH CRABMEAT broiled mushroom caps with jumbo lump crab stuffing,
sprinkled with romano cheese 22

Featured Cuts & Chops

LAMB CHOPS* three 5 oz extra thick chops, with fresh mint 57

TOMAHAWK RIBEYE* USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 142

DOUBLE PORK CHOP* a 16 oz double bone-in cut, topped with sweet & hot peppers 38

STUFFED CHICKEN BREAST oven roasted double breast stuffed with garlic-herb cheese and served with
lemon butter 39

CHEF'S FEATURED FISH & SHRIMP* lightly blackened, topped with shrimp & new orleans bbq butter 44

Taste of the Season — Featured Dessert

CHOCOLATE DUO molten chocolate lava cake, chocolate mousse 11

Toast to the Season

penfolds bin 389, **CABERNET SHIRAZ**, south australia
glass 28 | bottle 110

*Indicates items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.