

**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 22

**LAMB LOLLIPOP CHOPS\*** broiled to perfection with a lightly blackened seasoning, served with mango chutney  
marmalade 34

**SEARED AHI TUNA\*** english cucumber, mustard-beer sauce 23

**MUSHROOMS STUFFED WITH CRABMEAT** broiled mushroom caps with jumbo lump crab stuffing,  
sprinkled with romano cheese 24

*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 145

**DOUBLE PORK CHOP\*** a 16 oz double bone-in cut, topped with sweet & hot peppers 40

**STUFFED CHICKEN BREAST** oven roasted double breast stuffed with garlic-herb cheese and served with  
lemon butter 41

**CHEF'S FEATURED FISH & SHRIMP\*** lightly blackened, topped with shrimp & new orleans bbq butter 45

*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