

Chef's Features

enjoy a selection of seasonal selections & classics

Cocktails

SMOKED MAPLE OLD FASHIONED ammunition straight bourbon, canadian maple syrup, angostura bitters, served in a smoked glass 18

Starters

GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, topped with goat cheese 22

OYSTERS ROCKEFELLER six oysters on half-shell, creamed spinach, rockefeller onions, romano cheese, hollandaise sauce 29

Seasonal Selections

BONE-IN NY STRIP W/ SPICY CRAB* 81

POTATO LEEK SOUP 16

GARLIC CRUSTED SEABASS 59

CRANBERRY & ARUGULA SALAD 16

SAUTEED GREEN BEANS W/ GARLIC 14

Thanksgiving Dinner

enjoy a prix fixe meal including a starter, entrée, personal side, & dessert
adults \$54 | children \$22

starters *(select one)*

CAESAR SALAD* | **STEAK HOUSE SALAD*** | **SOUP OF THE DAY**

entree

SLICED OVEN ROASTED TURKEY served with sausage & herb stuffing, homemade turkey gravy, cranberry relish

signature sides *(choice of one personal side)*

GARLIC MASHED POTATOES

CREAMED SPINACH

SWEET POTATO CASSEROLE

GREEN BEANS WITH ROASTED GARLIC

dessert

PUMPKIN CHEESECAKE served with vanilla ice cream

Perfect Pairing

classic pairings from our cellar

SEA SUN PINOT NOIR | VEUVE CLICQUOT | CAYMUS CABERNET SAUVIGNON

ruth's favorites in red

If you have a food allergy, please speak to the manager, chef, or your server before placing your order. *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.