



THANKSGIVING

Thursday 11/28 • 1:00pm - 6:00pm • Inside Dining Only

\$68++/pp Adults

\$30++/pp Children (12 and Under)

Children 2 + Under (Free)

BREAD SERVICE • Included

HOUSE MADE CORNBREAD

CHIPOTLE BUTTER

APPETIZER • (Choose One) Per Person

PUMPKIN BISQUE
creme fraiche, pepitas, kale pesto

AUTUMN GREENS
bacon, hazelnuts, cranberries, chevre

DINNER • Family Style

HERB ROASTED TURKEY
giblet gravy

FOR THE TABLE • Family Style

CRANBERRY SAUCE

HOUSE MADE SOURDOUGH STUFFING

CAULIFLOWER GRATIN
gruyere, sourdough

MAPLE BRUSSELS SPROUTS
bacon

SWEET POTATOES

BUTTERMILK MASHED POTATOES

DESSERT • (Choose One) Per Person

PUMPKIN CHEESECAKE
salty caramel, candied pecans

CIDER DONUTS
figs, anglaise, vanilla gelato

PRIME A LA CARTE SELECTIONS:

8oz. Filet Mignon | 62.

16oz. Delmonico | 90.

14oz. NY Strip | 71.

Oysters on the Half 21. | 40.

Jumbo Poached Shrimp Cocktail
lemon, cocktail sauce (3) | 24.

Seafood Tower
Poached Maine Lobster, Shrimp,
Colossal Lump Crab, Oysters,
Tuna Tartare, Remoulade, Cocktail
Sauce, Classic Mignonette, Lemon
(serves 2, 125. | serves 4, 235.)