

Thanksgiving

Starters

Calamari

*Flash-fried calamari, jalapenos,
sweet chili sauce, black mayonnaise*

17

Martini Shrimp Cocktail

*Jumbo shrimp,
vodka cocktail sauce*

18

Baked Brie

*Lavash crackers, thyme infused honey, blueberry com-
pote, fresh fruit, mixed nuts*

20

Salads

House Salad

*Mesclun greens, red onion, grape tomatoes,
cucumber with white balsamic vinaigrette*

10

Classic Caesar

*Romaine lettuce, shaved parmesan, and rustic
croutons with house made Caesar dressing*

12

Roasted Sweet Potato and Chickpea

*Mixed greens, lemon tahini dressing with cumin,
red onion*

16

Soup

Soup of the day

Cup 6 Bowl 8

Entrees

Traditional Turkey Dinner

*Sliced turkey breast, turkey gravy, cranberry sauce, sautéed green beans,
stuffing, roasted garlic parmesan mashed potatoes*

28

Bison Osso Bucco

14 oz braised Bison shank, pureed parsnips, creamed spinach

46

Salmon

*Pan seared salmon, toasted pecans, maple mustard glaze,
roasted garlic parmesan mashed potatoes, sautéed green beans*

30

Cajun Chicken Rigatoni

*Chicken breast, andouille sausage, sundried tomatoes, peas,
Cajun parmesan cream sauce*

24

Crab Cake Dinner

Two broiled jumbo lump crab cakes, roasted fingerling potatoes, broccoli

34

Add a skewer of grilled marinated shrimp to any dish 8

Parties of 6 or more are subject to 20% automatic gratuity on the check total

Please alert your server to any serious allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness