

Thanksgiving Prix Fixe Menu

\$67.95 Per Person

(includes choice of one Seasonal Soup or Salad, one Entree, and one Dessert)

Featured Appetizers

Pumpkin Ravioli

served in a sage brown butter sauce with caramelized walnuts \$16

Maryland Crab Cake

jumbo lump crabmeat accompanied with chive cream & lemon Remoulade sauces \$21

Oven-Roasted Eggplant Timbale

sauteed eggplant layered with spinach, sun-dried tomatoes, & herb Alouette cheese; topped with smoked buffalo Mozzarella & sweet tomato marinara sauce \$15

Garlic & Gorgonzola Bread

rustic-style bread topped with Gorgonzola cheese & roasted red peppers \$12

Traditional Calamari Fritti

served with a garlic & caper aioli for dipping \$18

Jumbo Gulf Shrimp Cocktail

with fresh lemon & horseradish cocktail sauce \$5²⁵/piece

Select East Coast Clams or Oysters on the 1/2 Shell

accompanied by fresh lemon, zesty cocktail sauce, & horseradish \$5²⁵/piece

Seasonal Soups and Salads

Butternut Squash Bisque

topped with cinnamon, nutmeg, & toasted pumpkin seeds

Cream of Broccoli Soup

a seasonal favorite with native herbs

Traditional Caesar Salad

crisp Romaine lettuce, garlic herb croutons, house-made Caesar dressing, & a Parmesan crisp

Hand-Gathered Baby Field Greens

with grape tomatoes, Vidalia onions, and a light balsamic vinaigrette, topped with shaved Parmesan

The "B.L.T." Salad

Iceberg lettuce, applewood-smoked bacon, Vidalia onions, Great Hill Bleu cheese, & buttermilk ranch dressing



Holiday Entrees

Roast Tom Turkey

slow-roasted and served in an herb-infused giblet gravy with sage bread stuffing, sweet peas, Yukon Gold potato puree, & classic cranberry sauce

Honey-Glazed Virginia Ham

served in a pineapple sauce with Yukon Gold potato puree & roasted harvest vegetables

Signature Redfish Nouvelle

lightly blackened and topped with shrimp, scallops, leaf spinach, and a Mornay sauce; served with rice pilaf & zesty coleslaw

Roast Prime Rib of Beef (add \$7.95)

with natural au jus, roasted harvest vegetables, & a salted baked potato

Garlic & Rosemary Jersey Pork Loin

served in an herb demi-glace with acorn squash, braised red cabbage, & Yukon Gold potato puree

Rigatoni ala Vodka

with chicken, sauteed spinach, caramelized onions, pancetta, & shaved Parmesan cheese

Grilled Wild Atlantic Salmon

topped with a lemon beurre blanc sauce and served with Yukon Gold potato puree & roasted harvest vegetables

Baked Stuffed Shrimp

jumbo Gulf shrimp stuffed with a classic crabmeat, shrimp, and herb breadcrumb stuffing and served with rice pilaf, zesty coleslaw, and drawn butter

15 oz. New York Sirloin Steak (add \$9.95) OR Center-Cut Filet Mignon (add \$9.95)

domestically raised Black Angus steak grilled to order and served with a harvest vegetable medley and a baked potato accompanied by your choice of a chilled garlic herb butter or a brandy & peppercorn Au Poivre sauce

Pumpkin Ravioli

served in a sage brown butter sauce with caramelized walnuts

Seasonal Side Dishes

\$5.00

Mashed Turnips, Maple-Glazed Baked Sweet Potato, Creamed Spinach, or Acorn Squash

Desserts

Pecan Pie

the holiday favorite, served with fresh whipped cream

Harvest Apple Pie

with a flaky pastry shell & fresh whipped cream

Pumpkin Pie

a crisp pastry shell filled with our spiced pumpkin filling, topped with whipped cream & caramel

Warm Viennese Apfel Strudel

topped with a fresh whipped cream

Gluten Free & Vegan Banana Walnut Cake

coconut whipped cream

Special Holiday Menu available for children 12 years of age and younger - \$27.95

See next page.



For holidays, a 20% Service Charge is added to all checks. No separate checks.

Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.