

## APPETIZERS

### **Butternut Squash Soup**

Candied Pumpkin Seeds

### **Autumn Harvest Salad**

Red Wine Poached Pears, Shaved Fennel,  
Goat Cheese, Toasted Almonds, Dijon Vinaigrette

### **Burrata**

Roasted Mushroom Bruschetta, Pesto,  
Balsamic Glaze

### **New England Clam Chowder**

Housemade Herb Cracker

### **Warm Crab Dip**

Buttered Crostini, Celery Sticks

### **Jumbo Shrimp Cocktail**

Gulf White Shrimp, Classic Cocktail Sauce

## DESSERTS

### **Pumpkin Cheesecake**

Cinnamon Whipped Cream

### **Warm Chocolate Brownie Custard**

Banana Caramel Sauce, Chocolate Sauce,  
French Vanilla Ice Cream, Toasted Walnuts

### **Crème Brûlée**

Classic Creamy Custard,  
Caramelized Turbinado Sugar, Fresh Berries

### **Trio of Fresh Fruit Sorbets**

### **3-Course Prix Fixe Menu**

\$78 per person

\$25 Turkey Entrée (Children 12 & younger)

# Thanksgiving

## Parkers' Lighthouse.

## ENTRÉES

### **Roasted Turkey Breast**

Herb Brioche Stuffing, Cranberry Compote,  
Roasted Vegetables, Yukon Gold Mashed  
Potatoes, Pan Gravy

### **14 oz. New York Strip Steak**

Yukon Gold Mashed Potatoes, Asparagus,  
Cognac Cream - Add a 6 oz Lobster Tail for \$35

### **Mesquite Grilled Salmon**

Garlic Roasted Fingerling Potatoes, Artichoke,  
Spinach, Sweet Onion, Parsley Vinaigrette

### **Pan Seared Halibut**

Parsnip Puree, Roasted Autumn Vegetables,  
Pickled Grapes, Maple Brown Butter

### **Mesquite Grilled Shrimp**

Yukon Gold Mashed Potatoes,  
Steamed Asparagus, Parsley Vinaigrette,  
Lemon Beurre Blanc

### **Linguine Frutti di Mare**

Fresh Egg Pasta, Seafood & Tomato Stew of Gulf  
Shrimp, Sea Scallops, Manila Clams, Calamari,  
Garlic Butter

### **Yucatán Free Range Half Chicken**

Poblano Cream Corn, Cotija Cheese,  
Yukon Gold Mashed Potatoes, Guajillo Chimichurri

### **Roasted Cauliflower Steak**

Cauliflower Puree, Brussels Sprouts, Spinach,  
Smoked Almond & Orange Salsa

### **Miso Glazed Tofu**

Miso Mirin Glaze, Asian Vegetables,  
Steamed White Rice

