

# THANKSGIVING 2021



## *Appetizers*

### **New England Clam Chowder**

Housemade Herb Cracker

### **Simple Mixed Green Salad**

Carrots, Tomato, Cucumber, Croutons,  
Balsamic Vinaigrette

### **Butternut Squash Soup**

Candied Walnuts

### **Jumbo Shrimp Cocktail**

Classic Cocktail Sauce

### **Lobster & Shrimp Taquitos**

Lime Cream, Salsa Verde, Guacamole

## *Entrees*

### **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

### **Sesame Crusted Ahi Tuna**

Japanese Cold-Cured Vegetables, Shishito Peppers, Mushroom Ponzu

### **Mesquite Grilled Shrimp**

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

### **Thai Seafood Curry**

Whitefish, Gulf Shrimp, Manila Clams, Black Mussels, Asian Vegetables, Steamed White Rice, Coconut Curry Sauce

### **Yucatan Free Range Half Chicken**

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

### **Seafood Linguine**

Fresh Egg Pasta, Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Fresh Tomato

## *Dessert*

### **Pumpkin Cheesecake**

Cinnamon Whipped Cream

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

### **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

**3-Course Prix Fixe Menu | \$72 per person**  
**\$21 Turkey Entrée (Children 12 & younger)**