



THANKSGIVING 2018

CHEF SELECTIONS

Turkey Breast with gravy

Ham with maple bourbon glaze

Buttermilk-Marinated Bottom Sirloin

Faroe Island Salmon with roasted corn and poblano beurre blanc

Pork Belly with hoisin glaze and kim chi

Turkey Legs with cranberry chutney

Linguiça Sausage with horseradish honey mustard sauce

Classic Prime Rib with creamy horseradish sauce

Grilled Chicken Thighs with housemade apple butter

Picanha with traditional pico vinaigrette

SIDES AND SUCH

Creamy Butternut Squash Soup

Smashed Red Potatoes

Cornbread Turkey Dressing & Cranberry Sauce

Traditional Green Bean Casserole

Roasted Sweet Potatoes with brown sugar and candied pecans

Apple Walnut Stuffing

\$58 per person

excluding tax & gratuity

DESSERT

à la carte \$5

Traditional Mini Pumpkin Pie with ginger snap cookie

Please inform your server if anyone in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

Items may be served raw, undercooked, or cooked to your specifications.

*Consuming raw or undercooked foods, particularly of animal origin increases the risk of foodborne illness and should be considered of elevated risk for children, the elderly, and individuals with certain health conditions.