

THANKSGIVING 2019



STARTERS

LOBSTER CHOWDER

Bacon, Sherry, Cream

SAVORY TART

Caramelized Onions, Gruyere Cheese

CAESAR SALAD

Romaine Hearts, Polenta Croutons, Asiago Cheese, Housemade Caesar Dressing

SPINACH SALAD

Baby Spinach, Pickled Red Onion, Hardboiled Egg, Asiago, White Balsamic

UPGRADE TO SHRIMP TRIO (ADD \$7)

Cocktail Sauce

ENTREÉS

ROASTED TURKEY

Mashed Potatoes, Sausage Cornbread Stuffing, Roasted Root Vegetable, Housemade Cranberry Sauce, Gravy

PORK OSSO BUCCO

Roasted Vegetables

PAN-SEARED SALMON

Pan-Seared Salmon, Zoodles, Crispy Corn and Edamame, Honey Ginger

PRIME RIB 14 OZ

Mashed Potatoes, Vegetables, Au Jus
(please tell server if you request horseradish cream)

GABRIEL SHRIMP

Angel Hair Pasta, Spinach, Parmesan Cream over Butter Poached Shrimp, Lobster Sherry Butter

VEGAN RAVIOLI

Asparagus, Spinach, Olive Oil, Mushrooms, White Wine

DESSERT

CHOCOLATE MOUSSE IN CHOCOLATE CUP

CARROT LOAF

APPLE CRUMBLE

PUMPKIN PIE

