

Happy Thanksgiving

| CLASSIC COCKTAILS | 12

HOT BOURBON CIDER hot apple cider, Makers Mark, cinnamon stick, apple chip

RYE MANHATTAN Bulleit Rye, Grand Marnier, sweet Vermouth
served up or on the rocks

FRENCH 75 gin, lemon juice, Dibon Cava

| STARTERS |

LOBSTER BISQUE* brandy cream, butter poached crab

BLACK EYED PEA & SAUSAGE STEW* fresh herbs

CORNMEAL FRIED OYSTERS* house slaw, remoulade

FRIED GREEN TOMATOES burrata, basil pesto, toasted pine nuts, balsamic syrup

MIXED GREENS & SPINACH SALAD goat cheese, toasted hazelnuts, country ham, blistered tomato vinaigrette

ICEBERG WEDGE SALAD bacon, tomato, avocado, scallion, creamy blue cheese dressing

| ENTREES |

OVEN ROASTED TURKEY* cornbread & sausage stuffing, Yukon gold mashed potatoes, green bean casserole, cranberry sauce, gravy

BLACKENED NORWEGIAN SALMON* Sea Island red pea dirty rice, creole sauce

ROASTED MUSHROOM TORTELLINI asparagus, cherry tomatoes, sweet onions, bell peppers, fresh herbs, parmesan & ricotta, white truffle oil

PRIME RIB 12OZ* charred broccolini, garlic confit, green peppercorn & brandy demi glace

| STEAKS |

Our steaks are cut from USDA Prime beef, flown in from Allen Brothers of Chicago, and wet & dry aged for the ultimate tenderness, juiciness and flavor.

FILET MIGNON 8OZ.* bordelaise, roasted tomato

WET AGED NEW YORK STRIP 12OZ.* Maitre d' butter, roasted tomato

| ACCOMPANIMENTS |

CORNBREAD & SAUSAGE STUFFING

YUKON GOLD MASHED POTATOES

CREAMED CORN

GREEN BEAN CASSEROLE

TRUFFLE FRENCH FRIES

| DESSERTS |

PUMPKIN PIE Chantilly cream, cinnamon, nutmeg

NEW YORK CHEESECAKE macerated berries, Grand Mariner

PECAN PIE chocolate bourbon sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*