



First Course

(Select One)

Caesar Salad

Traditional Caesar Salad with Romaine, Croutons & Fresh Parmesan Cheese

Thanksgiving Salad

Roasted Beets & Sweet Potato
Goat Cheese, Salted Walnuts with
a Balsamic Reduction

Lobster Bisque

A Creamy Lobster Bisque prepared with
Lobster Meat, Vegetables, Sherry & Herbs

Brie En Croute

Brie Cheese wrapped in Puff Pastry, Baked to a Golden
Brown and Served with a Berry Puree & Apples

Shrimp Cocktail

Chilled Shrimp Served with our
Signature Cocktail Sauce & Lemon

Second Course

(Select One)

Chilean Seabass

Pan Sautéed Chilean Seabass in a
Lemon Thyme Beurre Blanc served with
Truffle Mashed Potatoes & Asparagus

Baked Twin Lobster Tails

Poached in Butter and Baked served with Mashed
Potatoes, Green Beans & Drawn Butter

Prime Filet Mignon

Filet Mignon Served with Mashed Potatoes &
Grilled Asparagus

Traditional Turkey Dinner

Fresh Roasted Sliced Turkey Sweet Potato Mash,
Green Beans, Corn Bread Stuffing with Gravy

Fresh Mushroom Ravioli

Served fresh with Truffle Beurre Blanc
& Grilled Sliced Portobello Mushroom



Third Course

(Select One)

Crème Brulee

Flourless Chocolate Torte

Cheesecake du Jour

Apple Crumb Pie a La Mode

85.95 PP + Tax & 20% Gratuity