

Thanksgiving MENU



APPETIZERS

BUTTERNUT SQUASH BURRATA

Creamy Burrata Served Over Roasted Butternut Squash, Finished With A Drizzle Of Aged Balsamic And Fresh Herbs. Accompanied By Crisp, Golden Crostinis - \$20

FRIED CALAMARI

Served with Spicy Marinara And Sweet Thai Chili Sauce - \$15

CRAB CAKES

3 oz Patties Made With Lump Crab Meat, Green Onions, Red Peppers, Breadcrumbs, Creamy Mayonnaise, And A Blend Of House Seasonings. Served Golden Brown With A Side Of Our Red Pepper Remoulade Sauce - \$18

SOUPS AND SALADS

BUTTERNUT SQUASH

Roasted Butternut Squash Puréed To A Silky Smoothness, Finished With A Hint Of Cream, Warm Spices, And A Touch Of Fresh Herbs - \$7

ITALIAN WEDDING

A Traditional Italian Classic Featuring Tender Meatballs, Fresh Spinach, And Acini Di Pepe Pasta Simmered In A Savory Chicken Broth - \$7

GARDEN SALAD

Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onions, And Olives, Served With Our House-Made Red Wine Vinaigrette - \$8

CAESAR SALAD

Crisp Romaine, House-Made Croutons, Cracked Black Pepper, Parmigiano, And Anchovies - \$8

ENTREES

Served With Your Choice Of Two Sides: Green Bean Casserole | Roasted Butternut Squash | Garlic Mashed Potatoes | Italian Sausage and Apple Stuffing | House Mixed Vegetables

HOLIDAY TURKEY & HAM DUO

A Perfect Holiday Pairing Of Slow-Roasted All-White Turkey Breast With Savory House-Made Gravy And Sweet, Tender Honey Baked Ham Glazed With Golden Honey And Brown Sugar, Served With Cranberry Sauce - \$31

HONEY BAKED HAM

Slow Baked Honey Ham, Glazed With Sweet Golden Honey And Brown Sugar, Served with Pineapple Rum Sauce And Cranberry Sauce - \$27

RED WINE FILET MIGNON

8 oz Tender, Center-Cut Filet Mignon Grilled To Perfection And Finished With A Rich Red Wine Reduction Sauce - \$54

ROASTED TURKEY

Slow-Roasted, All-White Turkey Breast, Carved To Order And Topped With Savory House-Made Gravy, Served With Cranberry Sauce - \$29

PORK OSSO BUCO

Tender, Slow-Braised Bone-In Pork Osso Buco, Finished With A Robust Wine And Herb Pan Sauce Infused With Savory Vegetables - \$38

MEDITERRANEAN BRANZINO

Mediterranean Sea Bass, Oven-Roasted Whole And Lightly Seasoned With Fresh Herbs, Lemon, And Olive Oil. Served With A Bright Medley Of Seasonal Vegetables - \$42

CHICKEN PARMIGIANO

Crispy, Golden-Breaded Chicken Breast Topped With House-Made Marinara And Melted Mozzarella, Served With Penne Pasta Tossed In Marinara And The Chef's Vegetable - \$26

DESSERTS

Bourbon Pecan Pie - \$8 | Pumpkin Cheesecake - \$8