



Thanksgiving Day Menu

APPETIZERS

FILET CROSTINI .. 16

toasted italian bread spread with garlic herb butter; topped with filet medallions, gorgonzola cheese & balsamic drizzle.

PRIME RIB SPRING ROLLS .. 16

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with a side of spicy cherry pepper ketchup.

BANG BANG SHRIMP .. 18

grilled jumbo shrimp basted with a sweet chili sauce.

SICILIAN CALAMARI .. 18

breaded, lightly fried with onions & hot cherry peppers. Sauces: marinara or scampi.

OYSTERS ON THE HALF SHELL (6) .. MP

chef's selection of fresh oysters with mignonette, cocktail sauce & a lemon wedge.

SOUPS & SALADS

CHICKEN POT PIE SOUP .. 12

house made classic chicken pot pie soup.

FRENCH ONION .. 12

beef & chicken broth, caramelized onions topped with sourdough croutons covered in melted gruyere, provolone & jarlsberg cheese.

STEAKHOUSE WEDGE .. 14 Side .. 8

iceberg lettuce with blue cheese dressing with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.

OUR SIGNATURE HOUSE SALAD .. 14 Side .. 8

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.

MAINS

LAND AND SEA .. 72

8 oz filet mignon topped with a 5 oz butter poached lobster tail; served with roasted garlic mashed potatoes & grilled asparagus.

SURF & TURF PASTA .. 44

filet tips & lump lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.

HERB CRUSTED HALIBUT .. 36

atlantic halibut baked with a panko herb butter crust on top of a pumpkin risotto; served with sautéed snow peas.

CEDAR PLANK SALMON .. 38

norwegian salmon grilled on a cedar plank with a lemon maple glaze topped with black bean & corn salsa; served with roasted sweet potatoes.



THANKSGIVING DINNER

Roasted Range Free Turkey

white & dark meat with traditional turkey gravy; served with mirepoix & golden raisin stuffing, cranberry sauce, fall harvest vegetables & roasted garlic mashed potatoes. Choice of dessert.

55 Adults | 25 (12 & under)



STEAKS & CHOPS

served with fall harvest vegetables & roasted garlic mashed potatoes.

'1855' PRIME BEEF

8 oz FILET MIGNON .. 56

16 oz RIBEYE .. 54

14 oz NY STRIP .. 52

• 30 Day Dry-Aged •

14 oz KANSAS CITY STRIP .. 69

16 oz COWBOY RIBEYE .. 74

PRIME RIB SPECIAL

served with au jus sauce

16 oz .. 59 / 12 oz .. 49

SPECIALTIES

BRAISED BEEF SHORT RIBS .. 42

LOLLIPOP LAMB CHOPS (10 oz) .. 39

surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • oscar .. 18

• gourmet crab cake .. 22 • lobster tail (5 oz) .. 20

steak sauces: (add .. 4) • au poivre • bearnaise • demi-glace • caramelized onions

steak butters: (add: 4) • bacon & scallion • gorgonzola • shallot herb

DESSERTS

all desserts .. 12

PUMPKIN PIE

APPLE CRISP CHEESECAKE

CARROT CAKE

CHOCOLATE MOUSSE CAKE

Before placing your order, please inform your server if anyone in your party has a food allergy.

A 20% gratuity may be added to your check for parties of 6 or more. Some items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.