

Thanksgiving Specials

Appetizers

Roasted Bone Marrow \$13

Roasted Bone Marrow with Bacon Marmalade and Grilled Sourdough Garlic Crostini

Iron Skillet Scallop Carpaccio \$16

Seared Scallops with Mango Salsa and Pomegranate Reduction

Pimento Cheese Toast \$14

Pimento Cheese with Chorizo Sausage and Flame Roasted Jalapenos with a Guava Emulsion

Entrée Selection

Cider Brined Turkey \$32

With Traditional Home Style Stuffing, Baked Sweet Potato with Honey Butter, Mashed Red Bliss Potato, Deconstructed Green Bean Casserole, Homemade Cranberry Jelly and Turkey Gravy

Pork Shank \$34

Braised Pork Shank over Smoked Gouda Polenta and Fried Brussel Sprouts with Apple Gastrique and Demi Glaze

Black Grouper \$33

Grilled Marinated Grouper over Herbed Risotto and Baby Spinach topped with a Rustic Roasted Tomato Tapenade

Shula Cut® Prime Rib \$38

Herb Crusted Prime Rib with Potato Gratin, and Asparagus served with Horseradish Cream and Au Jus

Dessert Selection \$8

Fresh Baked Apple Tart with Salted Caramel Gelato

Bourbon Pecan Pie with Smoked Maple Bourbon Praline Ice Cream

Individual Pumpkin Pie with Chantilly Cream