

THANKSGIVING MENU

STARTERS

BUTTERNUT SQUASH BISQUE ^{GF}

Maple Mascarpone, Spiced Pumpkin Seeds 8

THE GRILLE SALAD

Cherry Tomato, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 7.5

CHEESESTEAK EGGROLLS ^O

Sweet & Spicy Chili Sauce, Honey Mustard 13.5

DEVILED EGGS ^{GF}

Truffle Chive Vinaigrette 9.5

JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 17.5

HOLIDAY ENTRÉES

Served with Choice of Side

HERB & CITRUS BUTTER ROASTED TURKEY

Mashed Potatoes, Brown Gravy, Cranberry Sauce 27

HONEY DIJON PORK TENDERLOIN

Mashed Potatoes, Brown Gravy, Cranberry Sauce 31

STEAKS & SEAFOOD

Served with Choice of Side

FILET MIGNON* ^{GF}

8 oz 39.5 | 12 oz 49

PRIME RIBEYE* ^{GF}

16 oz 45

PRIME NEW YORK STRIP* ^{GF}

16 oz 47.5

SIMPLY PREPARED SALMON* ^{GF}

Roasted Asparagus, Citrus & Herb Vinaigrette, Charred Lemon 29.5

SEASONAL MARKET CATCH* ^{GF}

Fresh Seafood, Seasonal Preparation. Ask Your Server for Details. MP

FEATURED SIDES

Also Available À La Carte

MASHED POTATOES & GRAVY 9.5

SWEET POTATO CASSEROLE WITH PECAN OAT CRUMBLE[†] ^{GF} 9.5

APPLE-SAGE SAUSAGE STUFFING 9.5

BUTTERED GREEN BEANS ^{GF} 8

DESSERTS

PUMPKIN CHEESECAKE

Gingersnap Crust, Whipped Cream 11.5

PEANUT BUTTER CHOCOLATE PIE[†]

Peanut Butter Mousse, Graham Cracker Crust, Callebaut Fudge Sauce 10

MOLTEN CHOCOLATE CAKE

Vanilla Bean Ice Cream, Raspberry Sauce 10.5

CARAMEL POT DE CRÈME

Maldon Salted Caramel, Butterscotch, Whipped Cream 9

^O SIGNATURE

^{GF} GLUTEN-FREE

Cross-contact with other food items that contain Gluten is possible.

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

†Item contains nuts.

GIVE THANKS

