



# THANKSGIVING SPECIAL

THURSDAY, NOVEMBER 26<sup>TH</sup> | 11AM–7PM

## STARTERS

- BREAD SERVICE | \$10**  
sourdough bread with port-honey compound butter

**MEATBALLS | \$18**  
four wagyu meatballs, pomodoro sauce, house whipped ricotta, basil oil

**ROASTED PUMPKIN BISQUE | \$12**  
goat cheese, hazelnut, sage gremolata
- HARVEST SALAD | \$8**  
citrus compressed apples, bleu cheese, pomegranate seeds, candied walnuts, market greens, balsamic dijon vinaigrette

**GILA CAESAR | \$8**  
baby kale and romaine, toasted sourdough breadcrumbs, shaved parmesan, classic caesar dressing

## HOLIDAY DINNER | \$44

choice of citrus brined turkey or honey glazed ham, traditional stuffing, buttery green beans, house made gravy, and cranberry sauce  
enjoy both turkey and ham +\$10

## ENTREES

- PRIME RIB\* | \$58**  
14oz cut, loaded baked potato, caramelized onion au jus, horseradish cream

**MAPLE MUSTARD SALMON | \$42**  
roasted butternut squash and purée, wild rice pilaf with dried fruits, crispy brussels sprouts

**FILET OSCAR\* | \$70**  
8oz filet, blue lump crab, potato purée, grilled broccolini, béarnaise
- SEAFOOD RISOTTO | \$44**  
bay scallops and lobster, pumpkin cream, crispy bacon, goat cheese, fried sage

**FRENCH ONION DIP | \$25**  
shaved prime rib, caramelized onions, swiss and provolone cheese, horseradish aioli, au jus with house cut chips or french fries | truffle fries +\$4

**TURKEY & CRANBERRY MELT | \$22**  
sliced turkey, cranberry sauce, white cheddar, provolone, pesto aioli on country sourdough bread with house cut chips or french fries | truffle fries +\$4

## FROM THE BUTCHER BLOCK

- FILET\* 8oz | \$56**

**RIBEYE\* 14oz | \$50**

**TOMAHAWK\* 32oz | \$189**
- AIRLINE CHICKEN BREAST 10oz | \$30**

**BERKSHIRE PORK CHOP\* 14oz | \$46**

## ENHANCEMENTS

- BORDELAISE | \$6**   **BÉARNAISE | \$6**   **CHIMICHURRI | \$6**   **SHRIMP | \$12**   **LOBSTER TAIL | \$MKT**

## SIDES

- HONEY ROASTED CARROTS & WHIPPED FETA | \$12**
- SWEET POTATO CASSEROLE | \$10**
- BUTTER WHIPPED POTATOES | \$10**
- BAKED RUSSET POTATO | \$10**  
loaded +\$2
- GRILLED BROCCOLINI | \$12**

## DESSERT

- PUMPKIN CHEESECAKE | \$15**  
spiced whipped cream, caramel sauce
- CRANBERRY TRIFLE | \$12**  
cranberry mousse, gluten free chocolate cake crumble, honey pearls, white chocolate
- GELATO & SORBET | \$5**  
belgian dark chocolate gelato  
vanilla bean gelato  
banana dulce de leche gelato  
blood orange sorbet  
additional scoop +\$3 each

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. \*Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs. Prices exclusive of tax and gratuity. For parties of 6 or more, 20% service charge will be added. Menu items and pricing are subject to change based on availability.