



THANKSGIVING DINNER
November 26 12PM to 6PM

APPETIZERS

Pumpkin Butternut Squash or French Onion Soup \$7

Smoked Gouda Flatbread (GF) \$12

Olive Tapenade set atop of crispy cauliflower flatbread with melted smoked Gouda cheese.

Spinach & Artichoke Dip (GF) \$12

Creamy spinach and artichoke dip baked until golden brown and topped with Parmesan cheese, served with toasted cauliflower flatbread.

Stuffed Mushrooms (AGF) \$15

Button mushrooms stuffed with crabmeat and topped with a creamy Parmesan mushroom sauce.

ENTRÉES

Served with salad and house dressing, vegetable medley and choice of potato filling, sweet potato mash (GF) or wild rice (GF).

Roasted Turkey (AGF) \$19

Fresh sage rubbed roasted turkey breast with turkey gravy and cranberries (limited dark meat available).

Filet (GF) \$40

8 oz. center cut Angus filet mignon topped with a fresh wild mushroom demi-glace sauce. Add a crab cake for \$9

Ahi Tuna (GF) \$23

Ahi Tuna dusted with sesame seeds and pan seared topped with a chive teriyaki glaze drizzle, wasabi available upon request.

Kobe Sirloin Steak (GF) \$34

Grilled 8 oz. Kobe Top Sirloin steak dusted with cracked black pepper and sea salt and garnished with a garlic chive oil. Add a crab cake \$9.

Emily's Crab Cakes \$30

Two of our oven roasted jumbo lump crab cakes finished served with choice of tartar or cocktail sauce.

Duroc Pork Chop \$26

Char grilled double cut Duroc pork chop served on a bed of dried fig caramelized onion chutney with a Marsala demi-glace sauce and topped with frizzled onions.

Salmon (AGF) \$23

Salmon coated with brown sugar cinnamon pan seared and finished in the oven then topped with a bourbon glaze reduction (GF) or topped with a Parmesan crust, oven roasted and served with a lemon caper butter sauce.

Wild Mushroom Ravioli \$22

Wild mushroom ravioli with sautéed asparagus and mushrooms tossed in basil oil.