



# *Thanksgiving Dinner*

12PM to 6PM

## APPETIZERS

*Pumpkin Butternut Squash or French Onion Soup \$9*

*Bacon Wrapped Shrimp (GF) \$18*

*4 Jumbo shrimp wrapped in bacon and broiled to perfection. Served with a jalapeno cream cheese.*

*Baked Bruschetta (GF) \$11*

*Four crostini topped with bruschetta tomatoes, parmesan cheese and a balsamic glaze drizzle.*

## 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) \$22*

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

*Filet (GF) \$44*

*8 oz. center cut Angus filet mignon topped with a rich red wine demi-glaze sauce.  
Add a crab cake for \$11.*

*Grilled Ribeye (GF) \$39*

*12 oz. Ribeye grilled to your liking and topped with a garlic herb butter. Add a crab cake \$11.*

*NY Strip Steak (GF) \$39*

*12 oz. NY Strip topped with a Gorgonzola bacon cream sauce and a balsamic drizzle.  
Add a crab cake \$11.*

*Red Snapper (GF) \$26*

*Pan seared Red Snapper topped with a sweet chili glaze and served with sautéed spinach and rice pilaf.*

*Emily's Crab Cakes \$38*

*Two of our oven roasted jumbo lump crab cakes finished served with choice of tartar*

*Pork Chop \$27*

*Char grilled Bone-In pork chop served on a fig and onion demi glaze topped with caramelized onions.*

*Salmon (AGF) \$25*

*Salmon topped with a Parmesan crust, oven roasted and served with a lemon caper cream sauce.*

*Wild Mushroom Ravioli \$22*

*Wild mushroom ravioli with sautéed asparagus and mushrooms tossed in chive oil and topped with a balsamic glaze and sprinkled Parmesan cheese.*

*20% gratuity may be added to parties of 6 or more*

