

# Thanksgiving Dinner 1130am to 8pm

*All entrees served with choice of salad: House, Raspberry, Caesar or Spinach Salad  
Substitute Crab Bisque (add eight dollars) or Soup of the Day (add four dollars)*

## Thanksgiving Specials

Turkey Dinner                      forty-three  
Sliced turkey breast with natural turkey gravy  
House made bread stuffing & cranberry sauce  
Mashed potatoes & fresh vegetables

Ham Dinner                              forty-one  
Baked ham with pineapple & raisin sauce  
Mashed potatoes & fresh vegetables

Combo Plate Dinner              forty-three  
Half & Half plate of both Turkey & Ham  
Mashed potatoes & fresh vegetables

## Sea Fare

Potato Crusted Salmon              thirty-six  
Salmon fillet encrusted with crispy potatoes  
Lobster saffron cream sauce  
Fresh asparagus & risotto

Chilean Sea Bass                      fifty-six  
Pan seared with lemon caper butter sauce  
Fresh asparagus & chef's rice

Scallops                                      fifty-six  
Pan seared Diver scallops' drizzled lemon butter  
Fresh asparagus & risotto

## Land Fare

Filet Mignon                              fifty-four  
Grilled eight-ounce cut filet mignon  
Mashed potatoes & fresh vegetables  
Bacon bleu butter or Bordeaux demi-glace

*Add three Shrimp*                      fourteen  
*Add Lobster Tail*                      forty-four

Onion Crusted Chicken              thirty-four  
Boneless chicken breast with crispy fried onion  
caramel citrus glaze, mashed potato & vegetable

Shrimp Louisiana                      forty-one  
Sautéed shrimp in a spicy blend of Creole  
seasoning served over stone ground corn grits  
with Andouille sausage, crawfish & vegetable  
succotash

Burger    twenty-four  
Grilled eight-ounce seasoned burger on house  
roll, crispy fried onions, melted cheddar cheese.  
House potato chips & warm bleu cheese dip  
Topped with choice of tomato jam, bacon jam,  
whiskey BBQ or chipotle horseradish sauce

## Garden Fare

Portobello Mushroom              twenty-nine  
Stuffed with artichoke hearts, roasted red  
peppers, fresh spinach, melted Havarti & rice

*\*Eating raw or undercooked animal proteins may cause food borne illness  
There will be a 20% gratuity added to all parties of eight or more*