

THANKSGIVING 2026

APPETIZERS

Butternut Squash Soup 14

Deviled Eggs 16

*smoked trout, trout roe,
pickled mustard seeds*

Truffle Arancini 17

marinara sauce

Baby Lamb Chops 25

balsamic glaze

Wild Shrimp Cocktail 4.50/ea

jicama, avocado

Roasted Baby Carrots 16

whipped ricotta, hot honey

Ahi Tuna Tataki 23

sesame-crusted ahi tuna, wasabi aioli, ginger soy sauce

SALADS

Fig Burrata 17

prosciutto, arugula, red onion, olive oil

Mixed Greens 14

cucumber, red onion, tomato, miso vinaigrette

Beet & Goat Cheese Salad 16

*red & yellow beets, red wine vinaigrette,
goat cheese, pickled onion, almond, honey*

Caesar Salad 15

*homemade focaccia croutons,
pecorino romano*

ENTREES

Traditional Turkey Dinner 35

*brioche stuffing, green bean casserole,
mashed potatoes, cranberry sauce,
turkey gravy*

Faroe Island Salmon Oscar 46

*asparagus, crab meat,
bearnaise sauce*

8oz. Grass-Fed Filet Mignon 52

*au gratin potatoes, creamed spinach,
chianti demi*

Stuffed Acorn Squash 29

quinoa, arugula, cranberries, pepitas

Jumbo Lump Crab Cakes 48

*truffle parmesan potatoes,
baby arugula & fennel salad,
tartar sauce*

Wild Seared Halibut MP

*marble potatoes, spinach, fennel,
blood orange beurre blanc*

Veal Chop MP

saffron risotto, gremolata

G - Gluten Free | D - Dairy | E - Eggs | S - Soy | TN - Tree Nuts