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

Beet & Goat Cheese Salad 16
red & yellow beets, red wine vinaigrette,
goat cheese, pickled onion, almond, honey

Mixed Greens 14
cucumber, red onion, tomato, miso vinaigrette

Caesar Salad 15
homemade focaccia croutons,
pecorino romano

ENTREES

Traditional Turkey Dinner 35
brioche stuffing, green bean casserole,
mashed potatoes, cranberry sauce,
turkey gravy

8oz. Grass-Fed Filet Mignon 52
au gratin potatoes, creamed spinach,
chianti demi

Jumbo Lump Crab Cakes 48
truffle parmesan potatoes,
baby arugula & fennel salad,
tartar sauce

Faroe Island Salmon Oscar 46
asparagus, crab meat,
bearnaise sauce

Stuffed Acorn Squash 29
quinoa, arugula, cranberries, pepitas

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

THANKSGIVING

DESSERTS

Pumpkin Pie 13

spiced pumpkin custard baked in a buttery flaky crust,
whipped cream

Pecan Pie 13

toasted pecan, bourbon vanilla custard baked in a buttery flaky crust,
whipped cream (TN, alcohol)

Dark Chocolate Flourless Cake 13

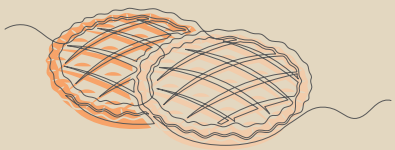
dark chocolate ganache, whipped cream (GF)

Spiced Orange Cheesecake 13

with gingersnap cookie crust

Apple Crumb Pie à la Mode with Vanilla Gelato 13

cinnamon apples baked in buttery flaky crust,
brown sugar oatmeal streusel



TN - Tree Nut | GF - Gluten Free