



# Thanksgiving Day Menu

## APPETIZERS

**FILET CROSTINI .. 16**

*toasted italian bread spread with garlic herb butter; topped with filet medallions, gorgonzola cheese & balsamic drizzle*

**PRIME RIB SPRING ROLLS .. 15**

*thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with a side of spicy cherry pepper ketchup*

**BANG BANG SHRIMP .. 18 gf**

*grilled jumbo shrimp basted with a sweet chili sauce*

**SICILIAN CALAMARI .. 18**

*breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or white wine lemon, capers & black olives*

## SOUPS & SALADS

**CHICKEN POT PIE SOUP .. 11**

*house-made classic chicken pot pie soup*

**FRENCH ONION .. 12**

*beef & chicken broth, caramelized onions topped with sourdough croutons covered in melted gruyere, provolone & jarsberg cheese*

**STEAKHOUSE WEDGE .. 12**

*iceberg lettuce with blue cheese dressing; topped with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble*

**OUR SIGNATURE HOUSE SALAD .. 11**

*field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette*

## MAINS

**LAND AND SEA .. 61**

*8 oz grilled filet mignon topped with 5 oz butter poached lobster tail; served with white truffle mashed potatoes & grilled asparagus*

**FILET TIPS & PASTA .. 27**

*filet mignon tips sautéed with onions, mushrooms, cherry tomatoes in a blue cheese sauce over campanelle pasta*

**GOURMET CRAB CAKE (2) .. 44**

*lump crab meat binded with a shrimp mousse; served with cornichon & caper remoulade, white truffle mashed potatoes & wilted spinach*

**HERB CRUSTED SALMON .. 32**

*north atlantic salmon basted with dijon mustard & crusted with parsley, rosemary, thyme; served with quinoa & grilled asparagus*



## THANKSGIVING DINNER

**Roasted Range Free Turkey**

*white & dark meat with traditional turkey gravy;*

*served with mirepoix & golden raison stuffing, cranberry sauce, fall harvest vegetables & white truffle mashed potatoes*

**\$49 Adults | \$24 (12 & under)**



## STEAKS & CHOPS

*served with fall harvest vegetables & truffle mashed potatoes*

**'1855' PREMIUM BEEF**

• Hand Cut In-House •

**8 oz FILET MIGNON .. 48**

**16 oz RIBEYE .. 49**

**16 oz NY STRIP .. 49**

**PRIME RIB SPECIAL**

*served with au jus sauce*

**12 oz .. 42 / 16 oz .. 48**

**SPECIALTY CHOPS**

**14 oz APPLE CHUTNEY PORK CHOP .. 34**

**10 oz LOLLIPOP LAMB CHOPS .. 38**

**surf options:** jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 22  
• oscar .. 18 • lobster tail (5 oz) .. 20

**steak sauces:** (add .. 4) • au poivre • bearnaise • demi-glace • caramelized onions

**steak butters:** (add: 4) • bacon & scallion • gorgonzola • shallot herb

## DESSERTS

**PUMPKIN PIE .. 12**

**CARROT CAKE .. 12**

**CHOCOLATE CAKE .. 12**

**WARN APPLE CRISP PIE .. 12**

*with a scoop of homemade vanilla ice*

*Before placing your order, please inform your server if anyone in your party has a food allergy.*

*A 20% gratuity may be added to your check for parties of 6 or more. Some items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*