



Thanksgiving Day Menu

APPETIZERS

CHARCUTERIE & CHEESE BOARD .. 20
assorted meats, cheeses, crackers served with truffle cream cheese & cranberry jam.

PRIME RIB SPRING ROLLS .. 16
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
grilled jumbo shrimp brushed with a sweet thai chili sauce.

SICILIAN CALAMARI .. 18
breaded, lightly fried fresh squid, onions & hot cherry peppers; served with marinara sauce & an “old bay” remoulade.

SMOKED BACON WRAPPED SCALLOPS .. 20
applewood smoked bacon, fresh scallops served with maple-dijon-horseradish glaze & a sweet potato puree.

SOUPS & SALADS

TURKEY POT PIE SOUP .. 12
classic homemade pot pie soup.

FRENCH ONION .. 12
beef & chicken broth, caramelized onions topped with sourdough croutons covered in melted gruyere, provolone & jarlsberg cheese.

STEAKHOUSE WEDGE .. 15 Side .. 8
iceberg lettuce with blue cheese dressing with red onions, cherry tomatoes, applewood bacon bits & blue cheese crumble.

OUR SIGNATURE HOUSE SALAD .. 15 Side .. 8
field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.

MAINS

LAND AND SEA .. 74
8 oz filet mignon topped with a 5 oz butter poached lobster tail, roasted garlic mashed potatoes & grilled asparagus.

SURF & TURF PASTA .. 44
filet tips & lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.

SEARED JUMBO SCALLOPS .. 44
served with wild mushroom risotto, maple-dijon-horseradish glaze & fresh snapped chives.

LAMB OSSO BUCCO .. 42
braised lamb on bone served with wild mushroom risotto, baby carrots & rosemary pan juices.

CEDAR PLANK SEARED SALMON .. 39
grilled on a cedar plank topped with cranberry-ginger chutney served with grilled asparagus & maple sweet potato mash.

SHRIMP & CRAB STUFFED FLOUNDER .. 40
fresh stuffed flounder with shrimp & lump crabmeat served with a béarnaise sauce & spinach-parmesan risotto.



THANKSGIVING DINNER

Roasted Range Free Turkey

*white & dark meat with traditional turkey gravy;
served with mirepoix & golden raison stuffing, cranberry sauce,
fall harvest vegetables & roasted garlic mashed potatoes. Choice of dessert.*

58 Adults | 26 Children (12 & under)



STEAKS & CHOPS

‘1855’ PRIME BEEF

8 oz FILET MIGNON .. 58

16 oz RIBEYE .. 56

14 oz NY STRIP .. 54

16 oz T-BONE .. 65

• 30 Day Dry-Aged •

14 oz KANSAS CITY STRIP .. 75

16 oz COWBOY RIBEYE .. 85

served with grilled asparagus & roasted garlic mashed potatoes.

PRIME RIB SPECIAL
served with au jus sauce
16 oz .. 59 / 12 oz .. 49

Surf Options: jumbo shrimp (3) .. 15 • lump crab meat .. 20 • oscar .. 18
• gourmet crab cake .. 25 • lobster tail (5 oz) .. 25

Steak Sauces: (add .. 5) • au poivre • béarnaise • demi-glaze • caramelized onions

Steak Butters: (add: 5) • truffle • gorgonzola • shallot herb • black

SPECIALTIES

BRAISED BEEF SHORT RIBS .. 42

LOLLIPOP LAMB CHOPS (10 oz) .. 46

SIDES FOR TWO .. 12

• harvest vegetables • maple sweet potato mash • grilled asparagus
• creamed or sautéed spinach • roasted wild mushrooms • steak fries
• baked potato • baked brussels sprouts • wild mushrooms risotto

Sides Special: Lobster Mac & Cheese .. 18

*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.*