



THANKSGIVING



AT **THE STEAKHOUSE**

Thursday, November 23rd | 11am-8pm

APPETIZERS

Bacon Wrapped Dates

served with brie cheese and apple cider reduction | 17

Coconut Shrimp

served with sweet chili sauce and mango salsa | 16

Crispy Brussel Sprouts

with smoked goat cheese fondue and apple cider reduction | 15

Seared Sea Scallops

served with cauliflower puree, bacon bits, and chili oil | 18

Handcrafted Soup of the Day

cup of creamy butternut squash | 8

SALADS

Kale Salad

Tuscan kale, roasted butternut squash, and pecans | 17

Green Salad

mixed green lettuce, candied walnuts, red onions, blue cheese crumbles, and cranberry vinaigrette | 16

Roasted Beet Salad

red and golden beets, baby arugula, navel orange, roasted almonds, honey citrus vinaigrette | 17

ENTREES

Sage Rubbed Turkey Breast

served with mashed potatoes, green bean casserole, sausage stuffing, cranberry sauce, and gravy | 35

Fennel and Lavender Roasted Pork Loin

served with crushed bay potatoes, honey glazed baby carrots, and celery root puree | 37

Atlantic Salmon

pan seared salmon, jasmine rice, roasted broccolini, and dill cream sauce | 41

Short Rib Stroganoff

slow cooked short ribs in wild mushroom gravy over pappardelle pasta | 41

Slow Roasted Prime Rib

10-ounce slow roasted prime rib served with garlic mashed potatoes, sauteed green beans, and au jus sauce | 43

Filet Mignon

9-ounce filet served with crispy onions, garlic mashed potatoes, grilled asparagus, and gorgonzola cream sauce | 51

Coconut Lime infused Red Quinoa

served with garlic spiced chickpeas, roasted red pepper, pickled onions, fresh basil, and mint | 29

DESSERT

All desserts are \$13. Make it a la mode for \$2.95.

Pumpkin Pie

topped with whipped cream

Pecan Pie

topped with whipped cream

Apple Pie

topped with whipped cream

