

# Happy Thanksgiving

## Salads and Soup

<b>Roasted Butternut Squash Soup</b> .....	\$9
toasted pumpkin seeds	
<b>Lobster Bisque</b> .....	\$9
Amontillado Sherry	
<b>House Salad</b> .....	\$9
blended baby greens, heirloom tomatoes, English cucumber, baby corn, red onion, goat cheese croutons, choice of dressing	
<b>Wood Fired Wedge</b> .....	\$12
wood fired iceberg, heirloom tomatoes, pancetta, Roquefort bleu cheese dressing, crostini	
<b>Bibb Salad</b> .....	\$12
bibb lettuce, apples, bleu cheese, dried cranberries, candied pecans, whole grain mustard vinaigrette	

## Entrées

<b>Roast Turkey</b> .....	\$27
Peacock's Poultry Farms fresh turkey, white and dark meat, presented with traditional dressing, mashed and sweet potatoes, giblet gravy, Brussels sprouts, and cranberry sauce	
<b>Baked Ham</b> .....	\$27
Dearborn Smoked Bone-in Ham, presented with pineapple rum sauce, dressing, mashed and sweet potatoes, Brussels sprouts	
<b>Holiday Platter</b> .....	\$29
Roasted Turkey and Ham, presented with dressing, mashed and sweet potatoes, Brussels sprouts and cranberry sauce	
<b>Filet Mignon</b> .....	\$45
Certified Angus Beef Filet, with zip sauce, twice baked potato and fire grilled asparagus spears	
<b>Roast Prime Rib of Beef</b> .....	\$40
presented au jus, with twice baked potato and fire grilled asparagus spears	
<b>Dry Aged Kansas City Strip Steak, 16 ounce</b> .....	\$50
G.F. Swift 1855, aged 30+ days, wood fired and presented with twice baked potato and fire grilled asparagus	
<b>Dry Aged Chicago Cut Ribeye Steak, 18 ounce</b> .....	\$58
Creekstone Farms Prime, aged 30+ days, wood fired and presented with twice baked potato and wood fired asparagus	
<b>Osso Buco</b> .....	\$36
braised, presented with saffron risotto, finished with herb-citrus gremolata	
<b>Pan Seared Halibut</b> .....	\$36
watercress puree, sautéed baby carrots and fingerling potatoes, grilled endives	
<b>Scottish Salmon, Blackened</b> .....	\$30
with butternut squash risotto, roasted tomato and shallot coulis, watercress puree	

## Dessert

<b>Pumpkin Pie</b> .....	\$7
house recipe, with fresh whipped cream	
<b>Pumpkin Swirl Cheesecake</b> .....	\$7
fresh whipped cream	
<b>Crème Brûlée</b> .....	\$9
vanilla bean, presented with fresh seasonal berries and whipped cream	
<b>Layered Chocolate Mousse Cake</b> .....	\$10
raspberry coulis, crème anglaise	
<b>Sanders Hot Fudge Cream Puff</b> .....	\$10
Häagen-Dazs vanilla ice cream, whipped cream	