

Hors D'oeuvres

Tenderloin Steak Bites \$26 wild mushrooms, cipollini onions, demi glace	Coconut Shrimp \$24 Asian ginger sauce
Colossal Shrimp Cocktail \$24 U-12 shrimp, lemon and cocktail sauce	Calamari \$24 flash fried, peppers, tomatoes, caper beurre blanc
Burrata Caprese \$22 enough to share; heirloom tomatoes, baby arugula, basil pesto, aged balsamic	Crab Cakes \$36 jumbo lump crab, fire-roasted red pepper sauce

Salads and Soup

Roasted Butternut Squash Bisque \$16 goat cheese crumbles, toasted pumpkin seeds	Lobster Bisque \$18 Amontillado Sherry
Wood Fired Wedge \$18 wood fired artisan romaine, heirloom tomatoes, applewood smoked bacon, pickled onions, bleu cheese dressing, crostini	French Onion Soup au gratin \$18 rusk, Swiss and Provolone

Thanksgiving Classics

Roast Turkey \$55 Peacock Farms all-natural free-range turkey, white and dark meat, presented with traditional dressing, mashed and sweet potatoes, giblet gravy, French green beans, and cranberry sauce	Holiday Platter \$60 Peacock Farms Roasted Turkey and Dearborn Ham, presented with dressing, mashed and sweet potatoes, French green beans and cranberry sauce
Baked Ham \$55 Dearborn Smoked Bone-in Ham, bourbon maple glaze, dressing, mashed and sweet potatoes, French green beans	Roast Prime Rib of Beef, au jus \$89 with mashed and sweet potatoes, and French beans (limited availability) + extra cut \$99

Steaks and Seafood

Filet Mignon \$65 \$79 G.F. Swift 1855 - eight or ten ounce center cut, zip sauce	
Kansas City Bone-In Strip, 18 ounce \$80 Nebraska Beef, dry aged a minimum of twenty-one days	
Chicago Cut Bone-In Ribeye, 18 ounce \$89 G.F. Swift 1855, dry aged a minimum of twenty-one days	
Tomahawk Ribeye Chop, approximately 2+ lbs \$179 IBP Prime, dry aged a minimum of twenty-one days, limited availability nightly, no split plate fee	
Osso Buco \$73 braised 16oz. milk fed veal, milanese risotto, citrus and pine nut gremolata	
Pan Seared Alaskan Halibut \$56 oven roasted Brussels sprouts & butternut squash, baby parsnips and carrots, potato croquette, sauce beurre blanc	
Seared Scottish Salmon \$44 Bourbon maple glaze	

Accompaniments

Macaroni & Cheese \$16 Fontina, Cheddar, Gruyere, fresh herbs	Twice Baked Potato \$14 finished with aged cheddar
Potatoes Dauphinoise \$16 Parmigiano Reggiano, imported Gruyere	Rainbow Baby Carrots & Parsnips \$12 sautéed, fresh herbs, butter
Roasted Brussels Sprouts and Butternut Squash \$12 smoked bacon, dried cranberries, maple	Creamed Corn or Spinach \$14 while in season