

# ROASTED TURKEY DINNER - \$39 Per Guest

## - STARTER -

Select One

### ICEBERG LETTUCE WEDGE

Truffle Chive Vinaigrette

### CLASSIC CAESAR SALAD

Rye Croutons

### MARKET FRESH GREENS

Mixed Greens, Dried Cranberries, Goat Cheese & Candied Pecans

### SHRIMP & LOBSTER BISQUE

Green Beans, Sweet Potatoes, Sage Apple Sausage Stuffing & Cranberry Sauce

### BUTTERNUT SQUASH SOUP

## - ENTRÉE -

### HAND-CARVED ROASTED TURKEY

Sweet Onion Apple-Sausage Stuffing & Gravy

### CRANBERRY RELISH

## - SIDE DISHES -

Select Two

### GARLIC HORSERADISH MASHED POTATOES

### SWEET POTATO CASSEROLE

Pecan Crust

### SHAVED BRUSSELS SPROUTS

Caramelized Onions & Smoked Bacon

CREAM STYLE SPINACH

WILD STEAKHOUSE MUSHROOMS

BUTTERED SHALLOT GREEN BEANS

- DESSERT -

Select One

CHOCOLATE PECAN PIE

PUMPKIN PIE

BANANAS FOSTER BREAD PUDDING

CHEESECAKE WITH STRAWBERRY SAUCE

## APPETIZERS

CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce & Honey Mustard 13

JUMBO SHRIMP COCKTAIL

Cocktail Sauce & Lemon 17

CRISPY SHANGHAI CALAMARI

Sweet Chili Glaze, Bean Sprouts, Cherry Peppers, Crushed Peanuts & Scallions 16

LUMP CRABCAKE

Cabbage Slaw & Roasted Garlic Tartar Sauce 17

## À LA CARTE

FILET MIGNON\*

8 oz. 39

NEW YORK STRIP\*

12 oz. 39

BONE-IN FILET\*

14 oz. 65

LONG-BONE BERKSHIRE PORK CHOP\*

16 oz. 39

BONE-IN RIBEYE\* ?COWBOY CUT?

22 oz. 48

BROILED SALMON ROCKEFELLER\*

Fresh Sautéed Spinach, Crabmeat, Béarnaise Sauce & Crisp Bacon 34

1 POUND LOBSTER TAIL

Simply Broiled, Carved Tableside & Served with Drawn Butter 60

## SIDE DISHES

BAKED POTATO

Dressed Tableside 7

GARLIC HORSERADISH MASHED POTATOES 8

WILD STEAKHOUSE MUSHROOMS 9

SWEET POTATO CASSEROLE

Pecan Crust 8

SHAVED BRUSSELS SPROUTS

Caramelized Onions & Smoked Bacon 8

CREAM STYLE SPINACH 9

