THANKSGIVING SPECIALS

November 26, 2026

Butternut Squash Soup

served with creme fraiche.

cup $7 | bowl $11

Winter Salad

mixed greens, apples, beets, sprinkled with crumbled feta and candied walnuts tossed in a bright champagne vinaigrette. **$17**

Stuffed Halibut

crab and shrimp stuffed halibut with champagne cream sauce. served with sauteed vegetables and basmati rice. **$42**

Roasted Turkey Dinner

oven roasted turkey served with garlic mashed potatoes, house made apple celery stuffing, cranberry sauce, snap peas, carrots and turkey gravy. **$45**

Signature Prime Rib

12oz slow-roasted prime rib, carved to order. served with sauteed vegetables and choice of garlic mashed potatoes, basmati rice, polenta accompanied by a savory house made au jus and horseradish cream. **$49**

Pumpkin Pie

served with fresh whipped cream. **$8**

Consuming raw or undercooked meats, seafood, shellfish may increase your risk of foodborne illness.
20% gratuity added to parties of 6+
2% gratuity added to all checks for kitchen team