

JOIN US FOR THANKSGIVING

STARTERS AND PLATES TO SHARE

Mozzarella Caprese 15
Vine-Ripe Tomatoes, Fresh Mozzarella, Basil Olive Oil, Topped with Fresh Basil Leaves

Shrimp Cocktail 16
Jumbo Gulf Shrimp, Poached and Served with Cocktail Sauce

Spinach & Artichoke Dip 14
New Orleans-Style, Baked Golden Brown, Served with Crispy Tortilla Chips

Fried Calamari 15
Lightly breaded to order, served with homemade Marinara & Lemon Aioli

Escargot Mushroom Caps 16
Served in Puff Pastry and Topped with Garlic Butter

Crab Stuffed Mushrooms 16
Button Mushrooms Stuffed with Crab Meat, Topped with Hollandaise Sauce

SOUPS & SALADS

Beer Cheese Soup 10

Butternut Squash Soup \$10

Caesar Salad 9

Entrée with Grilled CHICKEN - 22, with Grilled SALMON - 26

Greek Salad 15

ENTRÉES:

All Entrées are served with Fresh Seasonal Vegetables and your Choice of Jasmine Rice, Garlic Mashed or BKD. Potato

Traditional - Roasted Prime Rib of Beef 35

Seasoned and Slow Roasted Prime Rib of Beef, Served with Au Jus and Creamy Horseradish

New York Steak 38

Also known as King of Steaks. 12 oz USDA Black Angus, Hand-Cut NY Steak, Seasoned and Grilled

Filet Mignon 42

Black Angus Filet, Seasoned and Grilled, Served with Sautéed Mushrooms Demi Glaze

Grilled Bone In Cowboy Ribeye Steak 59

20oz. USDA Choice Steak. Charbroiled to your liking, finished with Demi-Glaze

Traditional Thanksgiving Fresh Roasted Turkey 30

*With all Trimmings, Bread Stuffing, Sweet Potato, Mashed Potato, Green Beans, Giblet Gravy, Cranberry Sauce
Choice of Pumpkin or Pecan Pie*

ST. Louis Style BBQ. Pork Ribs 29

Fire Braised, Meaty and Tender, brushed with our sweet original BBQ. sauce, finished on the char-grill.

Chicken Paillard 23

Chicken Breast, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice

Baked Salmon with Crunchy Pecans 32

Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Bed of Sautéed Spinach

Mahi-Mahi Scampi 33

Fresh Local Mahi, Grilled or Blackened, Topped with Shrimp Scampi

Shrimp Scampi 29

Jumbo Shrimp Sautéed in a Garlic, White Wine, Herb Butter Sauce

Lobster Tail 39

7oz. Charbroiled and Served with Drawn Butter

Seafood Collage 42

Lobster, Shrimp, Salmon, Scallops, Mussels and Clams in a White Wine Shallot Lemon Butter Sauce, over Linguine Pasta

Chicken Fettuccine Carbonara 25

Chicken Sautéed with Pancetta, Garlic, Cream, Parmesan Cheese with Fettuccine Pasta

Wild Mushroom Ravioli 24

Tender Pasta Pillows, Wild Mushrooms, in a Light Cream or Marinara Sauce

MAKE IT A COMBO

Filet Mignon 8oz. and Shrimp Scampi 49

Filet Mignon 8oz. and Lobster Tail 59