



Thanksgiving Prix Fixe

\$65 per person

FIRST COURSE

BUTTERNUT SQUASH

creamy butternut squash soup, pumpkin seeds, chives

GRILLED CORN SALAD

grilled yellow corn, cucumber, tomato, Greek feta

ANGIE CAESAR

crispy cream cheese, everything bagel croutons, parmigiano

STEAK TARTARE

hand-cut tenderloin, sesame breadstick, house tartar dressing

BLUE CRAB RANGOON

MD blue crab, cream cheese, sweet chili sauce

WARM SHRIMP SALAD (+10)

mesclun mix, beurre blanc, avocado, watermelon radish, dill

SECOND COURSE

TURKEY DINNER

sliced turkey breast, stuffing, green beans, mashed potatoes, gravy

ANGIE BURGER

triple patty smash, american cheese, red onion, pickle, hand-cut fries

STEAK FRITES

New York strip steak, maître d' butter, hand-cut fries

VEGETARIAN CHICKEN PARM

plant based cutlet, old school vodka sauce, fresh mozzarella, pasta

ANGIE CHOP MARTINI (+5)

pan fried bone-in pork chop, cherry peppers, parmigiano

WAGYU PRIME RIB (+15)

slow roasted ribeye, side of creamy horseradish, mashed potatoes, gravy

DESSERT

CARAMEL APPLE PROFITEROLE

apple pie stuffed beignet, warm caramel

PUMPKIN SPICE CHEESECAKE

graham cracker crust, mascarpone cheesecake

GELATO

assorted flavors, single scoop