# HAPPY THANKSGIVING

ALL DAY INCLUSIVE THREE COURSE MENU (PLUS TAX & GRATUTUTY)

## Appetizers

**BRUSSELS**

**CALAMARI +8**

**WAGYU MEATBALLS**
ricotta, tomato-basil sauce

**TUNA TACOS**
sushi grade tuna, avocado, wonton, sriracha aioli

**COLOSSAL SHRIMP COCKTAIL +8**
colossal U8 shrimp, cocktail sauce

**BURRATA & EGGPLANT CAPONATA**
served with crostini

**STEAKHOUSE WEDGE**
nueske bacon vinaigrette, fried shallots, cherry tomatoes, roquefort blue cheese dressing

**CAESAR SALAD**
sourdough croutons, crispy parmesan classic dressing

## Turkey Dinner

herb roasted heirloom turkey, sweet potato mash, whipped idaho potatoes, sautéed asparagus, fresh herbed stuffing, home-made brown gravy, grand marnier cranberry sauce

**45.95**

## Mains

**THE HARRISON BURGER**
*Pat LaFrieda* proprietary double-stacked blend, fully dressed with american cheese
choice of fries or coleslaw
*+bacon 3 +fried farm egg 2 +grilled onion 2 +avocado 3*

**SPICY RIGATONI VODKA**
paccheri, basil, calabrian pepper

**LE POULET**
cajun spice, chablis burre blanc, hand cut fries, cherry tomatoes

**FAROE ISLAND MISO SALMON**
sesame roasted mushroom, sweet potato, bok choy, jasmine rice

**BERKSHIRE FARMS PORK CHOP**
double-cut, bourbon marinade, apple chutney, sweet potato mash

**5-HOUR BRAISED SHORT RIB**
*Pat LaFrieda* 5-hour braised short rib, whipped potatoes, roasted root vegetables

**LOBSTER PAPPARDELLE**
house-made pappardelle, lobster tail, jumbo shrimp, plum tomato, cognac cream sauce

**PRIME USDA 10 oz FILET MIGNON**
sliced filet, whipped potatoes, grilled asparagus, au poivre

## Sweets

**NEW YORK CHEESECAKE**
fresh whipped cream, caramel sauce

**PECAN PIE**
toasted pecans, fresh whipped cream

**TIRAMISU**
espresso soaked lady fingers, mascarpone cream

*We are grateful to have you dine with us!*