

OLD CAPTIVA HOUSE

Thanksgiving Menu 2020

Soup

Butternut Squash Bisque

Appetizer

(Choice of One)

Seafood Appetizer

Lobster crab cake topped with one grilled & one blackened shrimp, mango coulis & avocado seafood salad

Meat & Cheese Plate

Salad

Mixed Greens Salad

With baby greens, dried cherries, roasted walnuts, carrots, cucumbers, baby heirloom tomatoes, blue cheese & lemon infused white balsamic vinaigrette

Romaine & Roasted Pepper Salad

With carrots, red onions, baby heirlooms, feta & honey mustard & thyme vinaigrette

Entrees

(Choice of One)

All entrees include a vegetable medley of peas, cauliflower, carrots & broccoli

Classic Thanksgiving Combo Plate

Roasted turkey, stuffing, & Chef Greg's homemade gravy, ham & candied yams with roasted fruit salsa, Prime Rib with red skin smashed potatoes & au jus

Lobster & Crab Stuffed Snapper

With pistachio rice & citrus butter sauce

Seafood Pasta

Farfalle tossed with shrimp, scallops, baby heirlooms, mushrooms in a roasted tomato white wine lemon cream sauce

Dessert Trio

A tasting of chocolate pecan, pumpkin & key lime pie

Kids Menu

Appetizer

Carrot & Celery Sticks with ranch dip

Entrees

(Choice of One)

Turkey, Stuffing & Gravy

Ham with Candied Yams

Chicken Tenders & French Fries

Dessert

Gourmet Ice Cream Sandwich

Vegan Options Available

5:00 pm - 9:00pm

\$59 per person/ Children 10 and under \$19.95

**Reserve online through OpenTable
or by calling (239) 472-5161 ext 421
between 7:30-11:00am or 5pm-9pm**





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