

Thanksgiving Menu 2020

Soyn

Butternut Squash Bisque

Annetiger

(Choice of One)

Seafood Appetizer

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

Meat & Cheese Plate



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



(Choice of One)

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

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



A tasting of chocolate pecan, pumpkin & key lime pie



Annetiger

Carrot & Celery Sticks with ranch dip

Entrees

(Choice of One)

Turkey, Stuffing & Gravy Ham with Candied Yams

Chicken Tenders & French Fries



Gourmet Ice Cream Sandwich

Vegan Options Available

12:00 pm - 8:00pm \$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



