

Drew's Thanksgiving Menu



Appetizers

Choice Of

Traditional Lobster Bisque

Grilled Shrimp, Fresh Chives

\$9

Blackened Beef Skewer

Caramelized Sweet Onions, Thyme, Port Wine Syrup

\$12

Duck Confit Risotto

Wild Mushroom, Peppercorn Demi-glaze

\$10

Butternut Squash Ravioli

Honey Crisp Apples, Brown Butter, Sage, Toasted Pecans

\$9



Salads

Choice Of

Mixed Gathered Greens

Tomatoes, Julienne Cucumbers, Champagne Shallot Vinaigrette

\$8

Arugula Roasted Beet Goat Cheese Salad

Spicy Walnuts, Avocado, Dried Cranberries, Honey Balsamic
Vinaigrette

\$9



Main Courses

Choice Of

Roasted Farm Raised Organic Turkey

Traditional Accompaniments, Jack's Classic Stuffing, Garlic
Mashed Potatoes,

Grilled Winter Vegetables, Sautéed Spinach, Cranberry Sauce

\$21

Fish Du Jour

Crab & Vegetable Risotto, Sautéed Spinach,
Grilled Winter Vegetables, Citrus Jalapeno Beurre Blanc

\$24

Drew's Thanksgiving Menu

Farfalle Pasta

Bowtie Pasta, Sweet Italian Sausage, Onions, Peppers, Marinara,
Fresh Parmesan & Basil

\$19

Grilled 10oz. New York Strip Steak

Melted Maytag Bleu Cheese, Grilled Winter Vegetables, Sautéed
Spinach

Garlic Mashed Potatoes, Sauce Au Poivre

\$26

Center Cut Grilled Pork Chop

Maple Syrup Mashed Potatoes, Grilled Winter Vegetables

Port Wine Cherry Sauce

\$19

Vegan Vegetable Plate

Grilled, Steamed & Roasted Seasonal Vegetables,

Mediterranean Couscous

\$16



Desserts

Choice Of

Apple Pie, Vanilla Ice Cream

Pumpkin Pie, Fresh Whipped Cream

New York Style Cheesecake, Strawberry Compote & Fresh
Whipped Cream

White Chocolate Dried Cherry Bread Pudding, Homemade
Caramel Sauce, White Chocolate Ice Cream

Chocolate Molten Lava Cake, Vanilla Ice Cream, Chocolate
Sauce

All desserts \$8



\$49 Per Person (not including tax and gratuity) **or a la carte.**

Use your VIP Membership card to get 20% off your dinner.