

# Thanksgiving Day

## Starters

**Lobster Bisque 10**

**Caesar Salad 6**

*Chopped romaine, croutons, white anchovies, parmesan crisp*

**Half Wedge Salad 10**

*Half head of iceberg lettuce, bacon crumbles, tomato, toasted almonds, topped with our house blue cheese dressing, and Blue Yonder crumbles*

**Spinach Apple Salad 10**

*Spinach, local apples, cheddar cheese, dried cranberries, sliced almonds, red onion, poppy seed dressing*

## Small Plates

**Sicilian Calamari 13**

*Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, shaved parmesan cheese*

**Pan Seared Scallops 17**

*Scallops with cranberry bacon jam, served with zucchini cakes*

**Duck Breast 16**

*Skillet seared sliced duck breast, served over scallion potato cakes, sliced poached pear, cranberries and pistachios*

**Crab Cakes 16**

*Fried crab cakes with Arizona remoulade sauce, mixed greens, roasted red pepper ketchup*

## Entrées

**Traditional Roasted Free-Range Turkey 26**

*Mix of white and dark meat, mashed potatoes, dressing, cranberry relish, sautéed green beans, turkey gravy*

**Shrimp Tagliatelle Pasta 24**

*Jumbo Shrimp, pancetta, cherry tomatoes, fresh basil, prepared in a white wine garlic sauce, topped with Lively Run Feta cheese*

**Lamb Shank Roasted a la Matignon 28**

*Served with mashed sweet potatoes, ratatouille, and finished with a red wine lamb sauce*

**Grilled Ribeye 32**

*16oz. Certified Angus Beef ribeye, served with a Rösti potato, brussels sprouts and bacon, finished with a cabernet sauce*

**Thai Peanut Noodle 18**

*Soba noodles, sautéed peppers, carrots, brussels sprouts, mushrooms, shredded cabbage, peanut sauce, garnished with fresh cilantro, mint, and crushed peanuts*

**Surf & Turf 46**

*8 oz. filet mignon, U8 grilled Tiger shrimp, mashed potatoes, sautéed broccolini, finished with a cabernet sauce*

## Desserts

*Pumpkin Pie 8*

*Apple Pie 8*