



## STARTERS

PLEASE SELECT ONE OF THE FOLLOWING:

### PACIFIC SHRIMP COCKTAIL

CLASSIC SAUCE, HORSERADISH CREAM

### CALIFORNIA CAJUN TENDERLOIN

BLACKENED FILET TIPS, TOMATILLO SALSA, GARLIC TOAST

### CAVIAR SERVICE (1 OZ ADD \$35)

OSETRA CAVIAR, PONT NEUF, SMOKED CRÈME FRÂICHE, CHIVES

### LOBSTER BISQUE

TARRAGON, CRÈME FRÂICHE

### FRENCH ONION SOUP

GRUYERE CHEESE, BRIOCHE TOAST, CHIVES

### INNKEEPER SALAD

ROMAINE, RADICCHIO, OLIVES, BACON, HEARTS OF PALM, BLUE CHEESE, VINAIGRETTE

### CAESAR SALAD

ROMAINE HEARTS, PARMESAN CHEESE, BRIOCHE CROUTONS, CAESAR DRESSING

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## ENTRÉE SELECTIONS

PLEASE SELECT FROM THE FOLLOWING:

### FILET MIGNON CENTER CUT 8 OZ

### NEW YORK 14 OZ

### BLACKENED SWORDFISH 8 OZ

### SCOTTISH SALMON 8 OZ

ALL ENTREES SERVED WITH GARLIC MASHED POTATOES, GRILLED ASPARAGUS, ROASTED CARROTS

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## TRADITIONAL THANKSGIVING DINNER

WHITE & DARK TURKEY, SAUSAGE SAGE STUFFING, GREEN BEAN CASSEROLE,  
MASHED POTATOES, TURKEY GRAVY, ORANGE CRANBERRY SAUCE

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## DESSERTS

PLEASE PRESELECT ONE OF THE FOLLOWING:

(ACCOMPANIED WITH WHIPPED OR ICE CREAM)

### PUMPKIN PIE

### APPLE PIE

### CHEESECAKE

**\$125 per person**

*\*20% Gratuity for parties of 6 or more*

***Recommended Wine Pairings: Irvine & Roberts Estate Chardonnay and Estate Pinot Noir***

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please inform your server if you have any allergy of any type of food.

