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.

STARTERS
PLEASE SELECT ONE OF THE FOLLOWING:

PACIFIC SHRIMP COCKTAIL
CLASSIC SAUCE, HORSEHARBOR CREAM

CALIFORNIA CAJUN TENDERLOIN
BLACKENED FILET TIPS, TOMATILLO SALSA, GARLIC TOAST

CAVIAR SERVICE (1 oz. & 1/2 oz.)
OSÉTRA CAVIAR, PONT NEUF, SMOKED CREME FRÂACHE, CHIVES

LOBSTER BISQUE
TARRAGON, CREME FRÂACHE

FRENCH ONION SOUP
GRUYERE CHEESE, BRIOTTE TOAST, CHIVES

INKEEPER SALAD
ROMAINE, RAICCHIO, OLIVES, BACON, POSTS HEART OF PANK, BLUE CHEESE, VINAGRETTE

CAESAR SALAD
ROMAINE HEARTS, PARMESAN CHEESE, BRIOTTE 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 ENTRÉES 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:

(PRECEIVED 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