

RUGBY GRILLE

THANKSGIVING MENU

1ST COURSE

CHEESE & CHARCUTERIE

Chef's Selection of Artisanal Cheeses & Cured Meats, Seasonal Accoutrements, Preserves

DEVEILED EGGS

Classic Devised Eggs, Herbs, Smoked Paprika

TUNA TARTARE

Ahi Tuna, Avocado, Soy Vinaigrette Dressing, Truffle Crostini

SHRIMP COCKTAIL

Chilled Jumbo Gulf Shrimp, Classic Cocktail Sauce, Lemon, Fresh Horseradish

2ND COURSE

POTATO & HERB SOUP

Silken Potato Soup, Fresh Herbs, Crème Fraîche, Crispy Shallots

LOBSTER BISQUE

Sherry Cream

CLASSIC CAESAR

Hearts of Romaine, House-Made Caesar Dressing, Parmesan, House-Baked Croutons, White Anchovy

HARVEST FIELD GREENS

Baby Field Greens, Creamy Goat Cheese, Heirloom Tomatoes, Pickled Red Onion, Crisp Cucumber,
House-Made Raspberry Vinaigrette

3RD COURSE

TRADITIONAL THANKSGIVING TURKEY

Herb-Roasted Turkey Breast, House Bread Stuffing, Garlic Whipped Potatoes, Roasted Root
Vegetable Medley, Cranberry Relish, Natural Turkey Jus

SEARED SALMON

Pan-Seared Salmon, Lemon Beurre Blanc, Wild Rice Pilaf, Haricots Verts, Fresh Herbs

BRAISED SHORT RIB

Red Wine-Braised Short Rib, Garlic Whipped Potatoes, Roasted Root Vegetables, Rosemary Pan Jus

DESSERT

APPLE COBBLER

Warm Spiced Apple Cobbler, Brown Sugar Streusel, Vanilla Bean Ice Cream

PUMPKIN PRALINE TART

Silken Pumpkin Praline Tart, Cinnamon Chantilly Cream

Ask your server about menu items that are cooked to order.

Consuming undercooked meats, shellfish, seafood or eggs may increase your risk of foodborne illness.