11:00 AM - 2:00 PM
THURSDAY, NOVEMBER 26, 2026

Thanksgiving

THE SHORE
RIVERFRONT DINING

Executive Chef Tony Dawodu
Sous Chef Josh Hawkins

BRUNCH SPECIALS

BUTTERNUT BISQUE — CUP 10 | BOWL 15
pepita granola, pulled duck leg, pumpkin seed oil

ROASTED TURKEY — 35
meat sausage bread stuffing, candied yam, giblet gravy, cranberry relish

CHICKEN FRIED STEAK + WAFFLE — 28
signature buttermilk Cajun chicken-fried steak, waffle, kimichi slaw, country gravy

BASQUE RED WINE BEEF STEW — 35
Basque-inspired red wine braised beef stew, pappardelle Carbonara, sunny egg, baby root vegetables

DUCK CONFIT + WAFFLE — 26
crispy duck leg confit, kimichi slaw, gluten-free waffle, togarashi maple syrup

PUMPKIN PIE — 12
cinnamon whipped cream