2:00 PM - 8:00 PM
THURSDAY, NOVEMBER 26, 2026

Thanksgiving MENU

THE SHORE
RIVERFRONT DINING

Executive Chef Tony Dawodu
Sous Chef Josh Hawkins

$85 PER PERSON

$35 per Kid's Turkey or Ham Entreé | Kids under 5 are Free

APPETIZERS CHOOSE ONE

Braised Short Rib	foie gras ravioli, parsnip cream, shaved black truffles
Pan Seared Scallops	pistachio crust, sundried tomato orzo, crispy leeks, black truffle, heirloom carrot
Lobster Bisqué	lobster-shrimp toast, fall squash garnishes, black truffle, dill oil
Beef Tartare	fried quail egg, black truffle, frisee salad, bagna cauda dressing

MID-COURSE CHOOSE ONE

Caesar Salad	gem lettuce, garlic crouton, hearts of palm, pecorino, housemade dressing
Beet Carpaccio	whipped feta, cranberries, pistachio, garden greens, basil vinaigrette

ENTREES CHOOSE ONE

Pan Roasted Trout	butternut risotto, fried chips, pumpkin seed oil, brown butter, beurre blanc
8oz Beef Tenderloin	roasted garlic mash potato, king oyster mushrooms, asparagus, red wine jus
Slow Roasted Turkey	turkey leg sausage, bread stuffing, candied yam, giblet gravy, cranberry relish
Pineapple Glazed Ham	bread stuffing, candied yam, giblet gravy, cranberry relish
Truffle Mac + Cheese	cavatappi pasta, truffle moray sauce, wild mushrooms, spinach

DESSERTS CHOOSE ONE

Pumpkin Pie	burnt méringue
Pecan Pie	cinnamon whipped cream
Raspberry Sorbet	seasonal berries

WINE PAIRINGS Suggestioned selections in addition to the menu

Currated wine selections by the bottle & by the glass will be available for purchase, paired with each course