



THANKSGIVING DINNER MENU – NOVEMBER 26<sup>TH</sup>, 2020  
SERVED 4 PM – 9 PM

**FIRST COURSE**

**Spinach & Arugula Salad**

red beets, candied walnuts, feta cheese, orange supremes, champagne vinaigrette

**TSR Caesar**

grilled romaine, white anchovy fillet, charred grapes, shaved pecorino, brioche croutons

**Jumbo Shrimp Cocktail**

atomic cocktail sauce, lemon wedge

**Butternut Squash Soup**

toasted seeds, sumac, crème fraiche, chive

**ENTREE**

**Roasted Turkey | Choice of Sliced Breast, Leg, or Combo**

herb mashed potatoes & gravy, green bean almandine, stuffing, house cranberry sauce

**Pineapple Glazed Pit Ham**

herb mashed potatoes, green bean almandine, stuffing

**Seared Flat Iron Steak**

herb mashed potatoes, charred zucchini, shiro-miso butter  
upgrade to koji rubbed ribeye 15 | add sautéed shrimp 9

**Pan Roasted Salmon**

sautéed zucchini, squash, mushrooms, lemon-caper beurre blanc

**Mushroom Risotto**

wild mushrooms, roasted garlic cloves, shallots, parmesan, white truffle oil

**DESSERT**

**Pumpkin Pie** whipped cream

**Flourless Chocolate Cake** macerated strawberries, dehydrated white chocolate

**Apple Galette** spiced caramel, bartlett pear sorbet

\$45 PER PERSON

\$12 PER KIDS TURKEY OR HAM ENTRÉE

CHILDREN 5 & UNDER | FREE HAM OR TURKEY PLATE

ASK SERVER FOR VEGAN DINNER OPTION