



# Thanksgiving Menu

Thursday, November 28 | 11am-10pm

## APPETIZERS

- NACHOS** pico de gallo, guacamole, sour cream, salsa, jalapenos, spicy cheese sauce **12**  
(Add Chicken **4** | Beef **6**)
- CRISPY CALAMARI & VEGETABLES** carrots, onion, jalapeno, sweet chili garlic lime sauce **15**
- PHILLY CHEESESTEAK EGGROLL** thinly sliced beef, american cheese, sweet pepper, onions **16**  
served with cheese sauce

## SOUPS

- CANNELINI BEANS & BACON** cauliflower, carrot, tomato, potato & fine herbs **9**
- LOBSTER BISQUE CORN CHOWDER** cauliflower, carrot, tomato, potato & fine herbs **12**

## SALADS

- ROASTED BUTTERNUT SQUASH** petite arugula, granny smith apple, cucumber, cranberry, candied pecan with honey lemon vinaigrette **16**
- CLASSIC CAESAR** romaine, tomato, croutons, garlic caesar dressing with parmesan **15**
- RED CHOPPED SALAD** garden greens, carrot, cherry tomatoes, cucumber, red onion, crispy wonton strips with sesame dressing **15**  
(Add to any salad - Chicken **8** | Shrimp **10** | Steak **10** | Salmon **10**)

## ENTREES

- ROASTED TURKEY** stuffing, mashed potatoes, seasonal vegetable with mushroom gravy and cranberry sauce **32**
- PRIME RIB** mashed potatoes, seasonal vegetable with mushroom gravy & horseradish cream **64**
- HONEY BUTTER GLAZED SALMON FILET** parsnip puree, asparagus, sweet glazed carrots **36**
- FILET MIGNON (8 OZ)** mashed potatoes, seasonal vegetables with bordelaise sauce **64**
- SHRIMP SCAMPI** angel hair pasta, garlic butter, white wine sauce, parmesan cheese, cherry tomatoes **30**
- BLACKENED CHICKEN PASTA** linguine, asparagus, mushrooms, parmesan cheese, cherry tomatoes with cajun-spiced tomato cream sauce **28**

## DESSERTS

- WARM APPLE PIE** with chantilly cream, vanilla ice cream & caramel sauce **14**
- RASPBERRY LEMON MOUSSE CAKE** with winter berry compote **14**
- WHITE CHOCOLATE BREAD PUDDING** with anglaise glaze **14**
- BAILEY'S CHOCOLATE MOUSSE CAKE** with Raspberry Sauce **14**

Call 626-854-2509 or visit our Yelp page to make reservations

**Split Plate Charge. \$8 For parties of 6 or more add 18% Gratuity.**

Please advise your server if a person in your party has a food allergy. Consuming raw or undercooked meats, eggs, poultry, seafood and shellfish may increase your risk of foodborne illness.

