



Thursday November 24th 2016

Reservation Hours 1:00pm – 8:30pm
Live Entertainment 4:30pm – 8:30pm

THANKSGIVING MENU

~ Please Select One Appetizer ~

AUTUMN SALAD

Maytag Blue Cheese, Organic Grapes, Toasted Pistachios
Balsamic Vinaigrette

PURÉE OF GARNET YAM AND GINGER SOUP

Snipped Chives

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE

Honey Roasted Walnuts, Aged Balsamic Reduction, Red Belgian Endive

COMPRESSED SMOKED SALMON SALAD

Dill, Horseradish, Capers, Shaved Red Onion, Pumpernickel, Petit Greens



DIESTEL FARMS OVEN ROASTED ORGANIC TURKEY BREAST

Forest Mushroom and Caramelized Onion Stuffing
Yukon Gold Mashed Potatoes
Seasons Vegetables
Gravy Produced from Pan Drippings
Orange Scented Cranberry Sauce



PUMPKIN PIE

Vanilla Whipped Cream and Caramel Sauce

Or

WARM CHOCOLATE SOUFFLÉ CAKE

Hazelnut Ice Cream

\$48.00 per person
Children 12 and under - \$21.75

MENU SUBJECT TO MINOR CHANGES

STARTERS, SOUP AND SALADS

PURÉE OF GARNET YAM AND GINGER SOUP 9.95

Snipped Chives

BAYSIDE HOUSE SALAD 12.95

Maytag Blue Cheese Crumbles, Organic Grapes, Toasted Pistachios, Balsamic Vinaigrette

TIGER PRAWN COCKTAIL 18.75

Horseradish Cocktail Sauce

TARTARE OF SASHIMI GRADE YELLOWFIN TUNA 16.75

Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Wonton Crisps

BRESAOLA CARPACCIO 15.50

Thinly Sliced Air Dried Beef Strip-loin, Capers, Wild Arugula Salad
Shaved Reggiano Parmesan

COMPRESSED MAINE LOBSTER SALAD 21.00

Haas Avocado, Lemon Aioli, Petit Greens, Cucumber

GRIDDLE CRAB CAKE 15.50

Lump Blue Crab, Crushed Avocado, Chipotle Aioli

TOMATO BURRATA 14.75

Di Stefano Burrata, Vine Ripe Tomato Medley, Basil Pesto, Grilled Baguette

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE 14.75

Honey Toasted Walnuts, Aged Balsamic Reduction, Red Belgian Endive

MAIN COURSE

MUSHROOM CRUSTED WILD CHILEAN SEA BASS 43.00

Green Asparagus, Potato Puree, Riesling Sauce

SAN FRANCISCO STYLE "CIOPPINO" 44.00

Swordfish, Scallops, Shrimp, Snow Crab, Mussels
Tomato Saffron Broth, Yukon Gold Potatoes, Grilled Sour Dough Baguette

OVEN ROASTED RACK OF LAMB 40.00

Yukon Gold Mashed Potatoes, Seasons Vegetables, Grain Mustard Port Wine Sauce

8oz. CENTER CUT FILET MIGNON 45.00

Madagascan Green Pepper Sauce, Potato Trio, Seasons Vegetables

SLOW ROASTED AMERICAN KUROBUTA PORK CHOP 34.00

Bacon Mashed Potatoes, Young Green Beans, Chipotle "C1" Sauce

GRILLED LOIN OF VENISON 40.00

Roasted and Crushed Garnet Yam, Red Anjou Pear, Baby Bok Choy
Ginger Cranberry Coulis, Fall Spice Red Wine Reduction Sauce

MENU ITEMS AND PRICING SUBJECT TO MINOR CHANGES