



2017 THANKSGIVING

November 23, 2017

Reservation Hours 1:00 – 8:30pm

Live Entertainment 4:30 – 8:30pm

STARTERS

select one

AUTUMN SALAD

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

PUREE 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, Red Onion, 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

BELGIAN CHOCOLATE CAKE

Hazelnut Cream Frosting, Chocolate Sauce, Oreo Crumbs

\$50.00 per person

(does not include tax or gratuity)

\$25.00 per child (12 and UNDER)

Menu items are subject to minor changes

A la carte menu items

STARTERS, SOUP AND SALADS

PUREE OF GARNET YAM AND GINGER SOUP 10.75

Snipped Chives

BAYSIDE HOUSE SALAD 13.95

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 16.75

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

COMPRESSED MAINE LOBSTER SALAD 23.00

Haas Avocado, Lemon Aioli, Petit Greens, Cucumber

GRIDDLE CRAB CAKE 16.75

Lump Blue Crab, Crushed Avocado, Chipotle Aioli

TOMATO BURRATA 15.75

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

ROASTED RED BEETS AND CALIFORNIA GOAT CHEESE 15.75

Honey Toasted Walnuts, Aged Balsamic Reduction, Red Belgian Endive

MAIN COURSE

MUSHROOM CRUSTED WILD CHILEAN SEA BASS 44.00

Green Asparagus, Potato Puree, Riesling Sauce

MISO SOY ROASTED SCOTTISH SALMON 34.00

Wilted Spinach, Broccolini, Baby Bok Choy, Sesame Ginger Ponzu

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

Madagascar 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

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