



## Chilled Appetizers

**Caprese** tomato, buffalo mozzarella, basil, balsamic glaze, extra virgin olive oil

**Shrimp Cocktail (4)** jumbo, poached, cocktail sauce, horseradish, lemon

**Salmon Platter** north atlantic smoked salmon, capers, red onion, hard-boiled egg, cream cheese, toast points

## Hot Appetizers

**Baked Shrimp** 4 Jumbo shrimp with garlic butter, parmesan and bread crumbs

**Calamari** grilled or fried

**Escargot en Champignon** garlic-butter, wild mushrooms

## Upgrade to a Specialty Salad

To any salad, add: *Chicken Shrimp Salmon Steak*

**Palm Court** mixed greens, hearts of palm, avocado, tomatoes, cucumbers, house dressing

**Caesar** romaine, parmesan, caesar dressing

**Wedge** iceberg, blue cheese crumbles, bacon, tomato, red onion, blue cheese dressing

## On the 1/2 Shell



**Oyster's Rockefeller (4pc)** spinach, mornay

**Oysters Coast-to-Coast** daily selection available by the piece, half dozen, or full dozen

## Thanksgiving Specials

**Roast Turkey** apple walnut dressing, white mashed and cranberry

**Roasted Prime Rib** slowly roasted, au jus, horseradish sauce

**African Cold Water Rock Lobster Tail**  
Single 4oz or Twin 4oz Tails

**Beef Wellington** USDA Prime Filet Mignon topped with a house made liver pate wrapped in a puff pastry with bordelaise sauce

**Alaskan King Crab Legs** split, drawn butter

**Baked Ham** ham off-the-bone with pineapple glaze and sweet mashed

**Filet Mignon & Shrimp Limon** 4oz prime cut filet & 3 butterflied jumbo shrimp sautéed in a lemon butter sauce

**Surf & Turf Filet** mignon & lobster tail combo with drawn european butter

## From the Sea

**Tilapia** farmed, amandine

**Salmon** north atlantic, poached, champagne sauce

**Dover Sole** amandine, de-boned tableside

**Halibut** alaskan, macadamia crusted, meuniere sauce

**Gulf Shrimp** jumbo, breaded, fried, cocktail sauce

**Shrimp Scampi** garlic, mushrooms, white wine cream sauce

**Walleye Pike** sautéed, amandine sauce

## The Butcher's Block

USDA PRIME CUTS, WET-AGED 21-28 DAYS, HAND TRIMMED IN-HOUSE

Add a coldwater lobster tail, 1/2 lb of King Crab Legs, Scallops or Gulf Shrimp

**Filet Mignon** 12oz char-broiled

**Bone-In NY Strip** 14oz char-broiled

**Top Sirloin** 12oz center cut

**Filet Medallions** twin 4oz medallions, artichoke, béarnaise, bordelaise

**Bone-In Ribeye** 16oz prime cut, full flavor & charbroiled

## Meat & Game

**Duck** long island brandy-orange sauce, wild rice

**Chicken Piccata** lemon caper sauce, angel hair

**Chicken Marsala** sautéed with mushrooms, marsala wine

**Rack of Lamb** new zealand, dijon crust, mint jelly

## For the Table

**Broccoli** steamed, hollandaise

**Asparagus** panko, fried, hollandaise

**Spinach** sautéed or creamed

**Mushrooms** sautéed

**Mac n' Cheese** creamy cheese blend, bread crumbs

## Vegetarian Options

**Vegetable Platter** chef's selection, spinach-stuffed tomato

**Pasta Primavera** tossed with fresh vegetables and pine nuts in a light cream sauce

## Kid's Menu

Junior Roast Turkey • Junior Ham • Chicken Fingers • Hamburger

## Thanksgiving Desserts

Traditional Pumpkin Pie

NY Cheesecake

Key Lime Pie

ALL OF OUR ENTREES ARE SERVED WITH A CHOICE OF SOUP OR SALAD, FRESH VEGETABLE MEDLEY, AND CHOICE OF RICE OR POTATO (BAKED, MASHED, SWEET MASHED, TWICE BAKED, OR FRENCH FRIES) | MOST ITEMS CAN BE PREPARED GLUTEN FREE