



## Chilled Appetizers

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

**Mayland Crab Cakes (2)** in remoulade sauce

### 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

## Soup

**French Onion** provolone

## Thanksgiving Specials

**Roast Turkey** apple walnut dressing, traditional stuffing, homemade mashed & cranberry

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

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

**African Cold Water Rock Lobster Tail**

## Hot Appetizers

**Seared Scallops** jumbo scallops in a garlic white wine sauce served over parmesan crust

**Calamari** grilled or fried

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

## The Greens

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

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

**Caesar** romaine, shredded parmesan served with our gourmet caesar dressing

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

**Beef Wellington** 8oz filet mignon cooked medium and topped with mushroom pate wrapped in a puff pastry with bordelaise sauce

**Filet Oscar** 8oz filet mignon topped with fresh lump crabmeat and hollandaise sauce

**Surf & Turf** 8oz filet mignon & 6oz lobster tail combo with drawn european butter

## From the Sea

**Tilapia** lightly crusted and served with amandine sauce & vegetables

**Salmon** miso marinated, teriyaki glaze, vegetables

**Dover Sole** meunière sauce, de-boned tableside, with sautéed vegetables

**French Fried Shrimp** jumbo fried with cocktail sauce

**Halibut** macadamia crust, lemon butter sauce, grilled asparagus, mashed

**Walleye Pike** pecan crust, meunière sauce served with bacon green beans

**Lake Superior Whitefish** lemon white wine sauce, seasonal vegetables

## The Butcher's Block

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

Add a Coldwater Lobster Tail, Scallops or Gulf Shrimp

**Filet Mignon** 12oz char-broiled

**KC New York Steak** 18oz Bone-in NY charbroiled

**Top Sirloin** 12oz center cut

**Filet Medallions** two 4oz medallions, smashed yukon potato, spinach, béarnaise

**Porterhouse Steak** 24oz both NY & filet mignon bone-in charbroiled

**Full Slab Baby Back Ribs** slow roasted, fall-off-the-bone

**Bone in Ribeye** 20oz Bone in Prime cut full flavor

## Vegetarian Options

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

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

## Sides For the Table

**Steakhouse Mushrooms** sautéed with sherry and thyme

**Yukon Potatoes** smashed & fried with parmesan cream sauce

**Loaded Mashed** cheddar cheese, bacon, scallions, sour cream

**Not Your Mama's Mac & Cheese** aged white cheddar, bacon lardons, chives

**Creamed Spinach**

**Broccoli**

**Sweet Mashed**

**Traditional Stuffing**

## 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

## Thanksgiving Desserts

**Traditional Pumpkin Pie**

**NY Cheesecake**

**Key Lime Pie**

**4-Layer Carrot Cake**

**4-Layer Chocolate Cake**

## Kid's Menu

Jr. Roast Turkey • Jr. Ham • Chicken Fingers • Hamburger

MOST 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