

THANKSGIVING MENU

STARTERS

CRISPY CAULIFLOWER GF 16
flash-fried, coconut, gochujang sauce

CRISPY CALAMARI 18
flash-fried, artichoke, caper berries, sweet peppers,
smoky tomato-olive oil emulsion

BAKED BRIE 18
D'Affinois double cream brie, stone fruit chutney, goji berry crackers

COLOSSAL SHRIMP COCKTAIL 21
Cognac sauce, spicy cocktail, horseradish, lemon

SOUPS & SALADS

BAKED FRENCH ONION SOUP GFA 11
provolone, Gruyère, Swiss, Parmesan crust

LOBSTER BISQUE 10
finished with brandy & lobster

BELGIAN ENDIVE CAESAR 18
baby gem romaine, endive, radicchio, shaved Parmesan,
lemon breadcrumbs, tempura anchovy

CHOPPED COBB GF 17
romaine, spring mix, cucumbers, beets, tomatoes,
carrots, hard-boiled egg, blue cheese, Gorgonzola dressing

ADD PROTEIN TO ANY SALAD

grilled chicken 8 | seared salmon* 14 | sautéed Gulf shrimp 12 | avocado 4

ADD-ONS

PARMESAN TRUFFLE FRIES GF 14
roasted garlic & rosemary aioli

MAINS

TURKEY DINNER 48 Peacock Farms herb roasted turkey, sage and onion stuffing, glazed sweet potatoes with brown sugar pecan and marshmallow brûlée, french beans, turkey gravy, cranberry sauce, served with a slice of our housemade pumpkin cheesecake

KANSAS CITY STRIP STEAK* 58
14oz. USDA Prime Reserve Angus,
slow-roasted duck fat fingerlings, Café de Paris butter,
toasted garlic
add butter-poached lobster tail 21 | jumbo Gulf shrimp 12

CHILEAN SEA BASS 45
roasted butternut risotto, truffled arugula,
lemon & Champagne beurre blanc

PASTA CARBONARA 26
bucatini, smoked pancetta, garden peas, Parmesan, pecorino,
soft poached egg
add butter-poached lobster tail 21 | jumbo Gulf shrimp 12
grilled chicken 8

FIVE-HOUR BRAISED BONELESS BEEF SHORT RIB 36
aged Parmesan polenta cake, local honey-roasted root vegetables,
bone marrow bordelaise



GF = Gluten-Friendly / GFA = Gluten-Friendly

*May contain raw ingredients or be cooked to your preference. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MARTINIS

WINTER WHITE COSMO Grey Goose Citron, Cointreau, lime juice, white cranberry juice, garnished with two cranberries	15
ROYAL FRENCH Tito's, Chambord, pineapple juice, garnished with a raspberry	14
GOLDEN HOUR Bombay Sapphire, sweet vermouth, lemon juice, simple syrup, garnished with a lemon peel & Filthy cherry	15
ESPRESSO Absolut Vanilia, Kahlúa, Baileys Irish Cream, espresso shot, garnished with espresso beans	20

COCKTAILS

SWEATER WEATHER MARGARITA Hornitos Reposado, triple sec, apple juice, peach purée, lime juice, cinnamon-sugar rim, garnished with a apple slice	16
SPICED BOURBON CIDER Maker's Mark, local apple cider, simple syrup, Angostura bitters, garnished with a cinnamon stick	15
SUMMER'S SNOWFLAKE RumChata, Cruzan White, Reäl cream of coconut, coconut milk, with a sprinkle of cinnamon	12
CRANBERRY MULE Tito's, cranberry juice, lime juice, topped with ginger beer, garnished with a lime & cranberries	14
SMOKED OLD FASHIONED Knob Creek Single Barrel Bourbon, brown sugar simple syrup, Angostura orange bitters, garnished with an orange peel & Filthy cherry, served in a smoked glass	19

ZERO-PROOF

ALL THE FLAVOR AND APPEARANCE OF A CRAFT COCKTAIL
WITHOUT THE ALCOHOL

SPARKLING BLUEBERRY MINT blueberries, mint, simple syrup, lime juice, mint leaves, soda	6
SHIRLEY GINGER ginger beer, grenadine, cherries	6
VIRGIN CUCUMBER GIMLET cucumbers, lime juice, simple syrup, topped with soda	6
SWEET SUNRISE orange juice, soda, grenadine	6

REDS

PINOT NOIR Line 39, Northern CA Elouan, OR Alain Corcia Bourgogne, Côte d'Or, FRA	G B 12 44 15 56 16 60
MERLOT Sterling, Napa Valley, CA Duckhorn, Napa Valley, CA	17 64 102
CABERNET SAUVIGNON Avalon, Lodi, CA Justin, Paso Robles, CA Quilt by Caymus, Napa Valley, CA Stag's Leap 'Artemis', Napa Valley, CA Caymus 'One Liter', Napa Valley, CA Fisher 'Coach Insignia', Napa Valley, CA Quintessa, Rutherford, Napa Valley, CA Joseph Phelps 'Insignia', Napa Valley, CA Opus One, Napa Valley, CA Paul Hobbs, Napa Valley, CA	12 44 18 68 20 76 148 198 228 336 375 450 485
INTERESTING REDS Rocca di Castagnoli Chianti, ITA Doña Paula Malbec, Mendoza, ARG Conundrum Red, Napa Valley, CA Reserve De Lubin Grenache Rosé, Gard, FRA Linen Red Blend, Walla Walla Valley, WA Nevio Montepulciano, Abruzzo, ITA Celani Family Vineyards 'Robusto' Blend, Napa Valley, CA Celani Family Vineyards 'Tenacious' Blend, Napa Valley, CA Overture by Opus One Blend, Napa Valley, CA	12 44 12 44 13 48 14 52 16 60 58 108 155 246

WHITES

BUBBLES Coastal Vines Sparkling Brut, CA Acinum Prosecco, Veneto, ITA Mawby 'Sex' Sparkling Rosé, MI Veuve Clicquot 'Yellow Label', Champagne, FRA Moët & Chandon 'Impérial' Brut, Champagne, FRA Moët & Chandon 'Impérial' Brut Rosé, Champagne, FRA Perrier-Jouët 'Grand Brut', Champagne, FRA Veuve Clicquot 'Demi-Sec', Champagne, FRA Veuve Clicquot 'La Grande Dame', Champagne, FRA Perrier-Jouët 'Belle Epoque' Brut, Champagne, FRA Moët & Chandon 'Dom Pérignon', Champagne, FRA Louis Roederer 'Cristal', Champagne, FRA	G B 11 40 12 44 14 52 130 135 145 168 176 260 280 316 640
SWEET WHITES Corvo Moscato, Sicily, ITA Grand Traverse Late Harvest Riesling, MI	11 40 12 44
PINOT GRIGIO Spinelli, Abruzzo, ITA Ancora, Puglia, ITA	11 40 12 44
SAUVIGNON BLANC Hay Maker, Marlborough, NZL 13° Celsius, Marlborough, NZL Bastianich, Friuli, ITA	11 40 13 48 58
CHARDONNAY IOSPAN, Central Coast CA Pierre Gruber, Côte d'Or, FRA Robert Mondavi, Central Coast CA Alain Corcia Mâcon-Villages, Burgundy, FRA Sonoma-Cutrer 'Russian River Ranches', Russian River Valley CA Stag's Leap 'Hands Of Time', Napa Valley, CA Rombauer, Carneros, CA Celani Family Vineyards, Napa Valley, CA	11 40 12 44 13 48 15 56 17 64 68 74 114