

**Thanksgiving Day A la Carte Menu**  
**11.23.17**  
**1:30pm-7:30pm (last seating)**  
**3-course Turkey menu also available**

Dinner M-Sat. @5pm, Sunday@4pm      Lunch Saturday@Noon      Sunday Brunch 10-2  
 Open anytime for a private party! Private rooms available from 10-60.

**A la carte menu subject to change**

• **Raw Bar**

<b>Tuna Tartare*</b>	<b>15</b>
Avocado, soy marinated onions, tortillas, wasabi aioli	
<b>Jumbo Lump Crab Cocktail*</b>	<b>15</b>
Red sea salt, artisan olive oil; wakame seaweed salad	
<b>Freshly Shucked Raw Oysters on the Half Shell-\$MP</b>	
<b>Fresh Texas U12 Shrimp Cocktail*</b>	<b>3 ea.</b>

• **Soup & Salads**

<b>Fall Apple Salad</b> -Organic greens, honey crisp apple, candied walnuts, manchego cheese, and apple cider vinaigrette	<b>9</b>
<b>Chopped Iceberg</b> -Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing	<b>9</b>
<b>Baby Spinach Salad</b>	<b>9</b>
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	
<b>Grilled Romaine</b>	<b>9</b>
Creamy garlic dressing, Parmignano-Reggiano cheese, croutons	
<b>Crock of French Onion Soup</b>	<b>9</b>
Pain perdu, gruyere cheese	

• **Appetizers**

<b>Kennett Square Mushroom Tart</b>	<b>11</b>
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
<b>Hand-rolled Shrimp Spring Rolls</b>	<b>12</b>
Apricot, ginger BBQ	

<b>Chef's Market Selection of Cheeses</b>	<b>17</b>
Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk	
Humboldt Fog-mold ripened-CA-goat's milk	
Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	
<b>Crispy House Made Mozzarella</b>	<b>10</b>
Fire roasted tomato sauce, basil pesto	

• **From the Steakhouse Grill\***-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

<b>14 oz. USDA Prime Delmonico Rib Eye</b>	<b>48</b>	<b>13 oz. Prime Pork Chop</b>	<b>28</b>
<b>12 oz. USDA Prime Center Cut NY Strip</b>	<b>42</b>	<b>10 oz. Barrel Cut Rib Eye</b>	<b>38</b>
<b>8 oz. Center Cut Filet Mignon</b>	<b>37</b>	<b>13 oz. Veal Porterhouse</b>	<b>39</b>
<b>8 oz. Choice Angus Club Eye NY Strip</b>	<b>30</b>	<b>8 or 12 oz. Grilled Line Caught Swordfish</b>	<b>25    37</b>
		Sauce	Classic Béarnaise
			\$2

**Sides**

Asparagus with Amish Feta	8	Creamy Potato Puree	6	NOLA Blackening Spice	NC
2X Baked Potato+Sour Cream+Pancetta	7	Salt Crusted Plain Baked Potato	5	Roasted Brussels Sprouts/Pancetta	6
Truffle Parmesan Fries	7	House Cut Crispy Fries	5		

• **Entrées**

<b>U10 Diver Scallops</b>	<b>34</b>	<b>House Made Baby Spinach Ravioli</b>	<b>19</b>
Local asparagus, foraged mushrooms, snow peas, touch of Fennel, truffled white asparagus sauce		Ricotta, local spinach, sun-dried tomato blush sauce	
<b>Grilled Line Caught Atlantic Swordfish</b>		<b>Grilled Faroe Island Wild Salmon</b>	<b>26</b>
<b>8oz/12oz.</b>	<b>25/37</b>	Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli	
Lemon caper aioli, haricot vert; see steakhouse grill			

\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness