

City Lobster AND STEAK

THANKSGIVING DAY 2014

STARTER

WILD MUSHROOM and ROASTED FENNEL PUREE

APPETIZERS

OUR TRADITIONAL JUMBO SHRIMP COCKTAIL (4)

AUTUMN FARMER'S MARKET LATE HARVEST SALAD

*arugula, frisée, radicchio, romaine,
Maytag blue cheese, Bosc pear & spiced walnuts*

SELECT REGIONAL OYSTERS on the HALF SHELL (6)

NEW YORK STATE PUMPKIN RAVIOLI

Down-East lobster meat, roasted corn w/ crispy sage and white truffle oil

MID-ATLANTIC OYSTERS and CRABMEAT ROCKEFELLER (3)

CLASSIC CHESAPEAKE "OLD BAY" JUMBO LUMP CRABCAKE

late harvest corn and sun-cured cranberry relish

ENTRÉE

PENNSYLVANIA DUTCH SLOW ROASTED FARM TURKEY

*house-made stuffing, creamy whipped potatoes,
green beans, maple glazed sweet potatoes and cranberry relish*

Bridlewood, Pinot Noir, California 2012 14/55

2½ LB. DAY BOAT SELECT MAINE LOBSTER

(\$17.50 supplemental charge)

broiled, steamed or pan roasted

Mark West Chardonnay, Central Coast, California 2011 12/42

FAROE ISLAND "ORGANIC" SALMON

horseradish crust w/ grilled asparagus

Ferrari Carano Sauvignon Blanc, Sonoma County 2013 13/46

12 OZ. MASTER-CUT NEW YORK STRIP STEAK

crispy onion rings, whipped potatoes, sautéed spinach w/ a green peppercorn sauce

Robert Mondavi Cabernet Sauvignon, Napa, California 2013 12/42

DESSERTS

HOUSEMADE FLORIDA KEY LIME PIE

CHOCOLATE BOURBON PECAN PIE

caramel ice cream

CRÈME BRÛLÉE CHEESECAKE

mixed berry compote

49.50 per guest

**CHILDREN 12 YEARS AND YOUNGER \$27.00
5 YEARS AND YOUNGER ARE COMPLIMENTARY**