







PRIME SEAFOOD • CRAFTED COCKTAILS

THURSDAY, NOVEMBER 28, 2019

Dinner seatings will begin at 3:00 PM

THREE COURSE PRIX FIXE MENU \$55 PER PERSON* | CHILDREN'S MENU \$25 PER CHILD*

*7% Tax and 20% service charge will be added. Kids \$25 - Children 12 years and younger | Children 2 years and younger are free



FIRST COURSE

CHOICE OF

Pumpkin BisquePumpernickel Croutons, Pumpkin Seeds, Cultured CreamOrganic Spinach Salad Goat Cheese Croquette, Spiced Pecans, Pickled Shallot, Macerated CranberriesStuffed MushroomsFennel Sausage, Pine Nuts, Fontal, Port Wine Fig Reduction

SECOND COURSE

CHOICE OF

Hand Carved Turkey Roasted Turkey, Brown Sugar Sweet Potato Mash, Roasted Walnut Stuffing, Green Beans, Cranberry Mostarda

Roasted Stuffed Acorn Squash Wild Rice, Quinoa, Parsnips, Celery Root, Tomato Shallot Coulis

Honey Glazed Ham Smoked Spiral Ham, Au Gratin Potatoes, Roasted Brussels Sprouts, Apple Cider Gastrique

THIRD COURSE

CHOICE OF Traditional Pumpkin Pie Pecan Pie Warm Apple Cinnamon Bread Pudding

RESERVATIONS REQUIRED WITH A CREDIT CARD. 24 HOUR CANCELLATION REQUIRED. PLEASE CALL 561.226.3022.