



# THANKSGIVING AT SAM'S

Brunch: 8–11:30am, Lounge: 11:30am–2pm, The Chaise Lounge: 11am–6pm  
**THANKSGIVING DINNER: 2–7:30PM | \$65 PER PERSON, \$25 KIDS**  
Reservations are required. Book through OpenTable with credit card.

## SPECIALTY COCKTAILS

(ADDITIONAL CHARGE)

**FALLING PEAR +\$14**

Hendrick's Gin, St Germain, Fresh Pear Juice, Orgeat, Lemon, Sparkling Wine

**SPICED OLD FASHIONED +\$13**

Bulleit Bourbon, Apple Spice Syrup, Toasted Oak Bitters

## SOMETHING TO SHARE

(ADDITIONAL CHARGE)

**FRIED BRUSSELS SPROUTS +\$14**

Pine Nuts, Dried Cranberries, Pomegranate Molasses

**GRILLED ARTICHOKE Lemon Tarragon Aioli +\$16**

**OCTOPUS** Romesco, Fingerling Potatoes, Picholine Olives, Arugula +\$20

## 1ST COURSE

CHOICE OF

**BUTTERNUT SQUASH SOUP** Cinnamon Crème Fraiche

**PERSIMMON & APPLE CHICORY SALAD**

Preserved Lemon Vinaigrette, Pomegranate Seeds

## 2ND COURSE

CHOICE OF

**FALL HARVEST TURKEY** Mashed Potatoes, Seasonal Stuffing,  
Green Beans, House Made Cranberry Jam & Gravy

**FALL MUSHROOM RISOTTO** Mascarpone Cheese, Sliced Almonds

**ALLEN BROTHERS PRIME RIB +\$15**

Sweet Potato Wedges, Roasted Cauliflower, Au Jus, Horseradish Cream

**PAN ROASTED HALIBUT +\$10**

Root Vegetable Hash, Lemon Beurre Blanc, Caponata

## 3RD COURSE

CHOICE OF

**APPLE CRUMBLE PIE** Vanilla Gelato

**PUMPKIN PIE** Spiced Whipped Cream

## KID'S MENU

**FALL BERRIES, BABY CARROT STICKS, RANCH DRESSING**

**TURKEY LEG OR SLICED TURKEY BREAST** with Mashed Potatoes & Gravy  
or **BUTTERNUT SQUASH MAC N CHEESE**

**PUMPKIN PIE** with Vanilla Gelato

**TURKEY FROSTED SUGAR COOKIES TO GO**