

Happy Thanksgiving!

Served 12-8pm Thanksgiving Day | Two Courses Included

FIRST COURSE SELECTIONS

Corn Chowder

Fresh corn, applewood smoked bacon

Lobster Bisque Soup

Northern Australian lobster, sherry wine, diced chives

Caesar Salad

Chopped hearts of romaine, herb croutons,
shaved manchego

Bungalow Salad

Greens, hearts of palm, feta, olives, red onion,
tomato, bay shrimp, tarragon vinaigrette

Butternut Squash Raviolis

Sage brown butter, pistachios

ENTRÉE SELECTIONS

Pan Roasted Turkey Breast

White & dark meat, Red Skin mashed potatoes, house made stuffing, turkey gravy

Forty Nine dollars per guest

Tier 2 | Seventy Five dollars per guest

Prime Rib of Beef

Au jus, creamy horseradish, Red Skin mashed potatoes, broccolini

Blackened Wild King Salmon

Red Skin mashed potatoes, avocado relish, honey jalapeno beurre blanc

Prime Filet Mignon

Eight ounce prime filet mignon, Red Skin mashed potatoes

Miso Marinated Chilean Sea Bass

Soy glaze, coconut rice, stir-fried vegetables, mushrooms, lemongrass ginger beurre blanc

DESSERT SELECTIONS

\$9 Per Dessert

Housemade Pumpkin Pie

House made whipped cream

Chocolate Molten Cake

Chocolate cake, vanilla bean ice cream,
chocolate sauce

A 3% processing fee will be added to all credit card transactions. For guest that choose to pay with cash, the 3% fee will be waived. 20% Gratuity will be added to parties of eight or more. *The chef respectfully requests no splits or substitutions please. Please note all tables will be reserved for a 90 minute dining experience.