

THANKS GIVING

starters

BOSTON CLAM CHOWDER <i>HOUSE CRACKERS + SMOKED BACON</i>	5/10
AUTUMN SQUASH + APPLE BISQUE <i>HONEY + CRÈME FRAÎCHE</i>	5/10
LOCAL OYSTERS* <i>SALSA VERDE + MIGNONETTE</i>	17
ICED TIGER SHRIMP COCKTAIL <i>RED + GREEN COCKTAIL SAUCE</i>	17
JUMBO LUMP CRAB CAKE <i>REMOULADE + AVOCADO + CRISP PLANTAIN</i>	17
HAND CUT PRIME STEAK TARTARE <i>PICKLED SHALLOTS + VIOLET MUSTARD</i>	16

salads

ROMAINE CAESAR SALAD <i>WHITE ANCHOVIES + TREVISO</i>	12
BABY ICEBERG WEDGE <i>SMOKED BACON + CANDIED WALNUTS</i>	12
FRISÉE + CRESS SALAD <i>CRISPY FRIED EGG + GRILLED MAPLE BACON</i>	11
PETITE LETTUCE + HERB SALAD <i>BABY TOMATOES + AGED BALSAMIC</i>	10

STEAKS

FILET MIGNON 8OZ or 12 OZ	38/48
PRIME NEW YORK SIRLOIN 16OZ	48
28 DAY DRY AGED PRIME RIBEYE	46
SAUCE ACCOMPANIMENTS BERNAISE HOUSE STEAK SAUCE CREAMY HORSERADISH	

ENTRÉES

ROASTED VERMONT TURKEY <i>HOUSE CRANBERRY + CLASSIC ACCOMPANIMENTS</i>	35
KUROBUTA PIG CHOP <i>TRUFFLED POLENTA FRIES + CHERRIES</i>	32
CHARCOALED SALMON <i>CREAMED POTATOES + SNAP PEAS + BEET VINAIGRETTE</i>	28
PANKO CRUSTED HADDOCK <i>SCAMPI SAUCE + CORONA BEANS</i>	31
COLORADO LAMB CHOPS <i>ROASTED EGGPLANT + MINT RAITA</i>	41

SIDES

YUKON GOLD MASHED <i>SWEET BUTTER</i>	5/9
SWEET POTATO GRATIN <i>AGED CHEDDAR + THYME</i>	12
CREAMED SPINACH <i>FRIED CHIP-IN FARM EGG</i>	12
ROASTED BRUSSELS SPROUTS <i>PANCETTA + MEMBRILLO</i>	7/10
GREEN + WHITE ASPARAGUS <i>BLACK TRUFFLE BUTTER</i>	13

dessert

CHOCOLATE BLACKOUT CAKE <i>COCOA NIB ICE CREAM + BERRY EMULSION</i>	9
APPLE CRANBERRY POT PIE <i>CINNAMON ICE CREAM</i>	9
PUMPKIN TART <i>CRANBERRY COMPOTE + CANDIED PECANS</i>	9
ICE CREAMS + SORBETS <i>ANY 3 SCOOPS DAILY SELECTIONS</i>	9
