

Sailor's Return Thanksgiving Menu

Appetizers

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| Fresh Gulf Jumbo Shrimp Cocktail..... | \$14.95 |
| Baked Escargot..... | \$12.95 |
| <i>With four cheeses</i> | |
| Fried Stuffed Mushrooms..... | \$11.95 |
| <i>With alouette cheese & Italian sausage</i> | |
| Eggplant Stack..... | \$13.95 |
| <i>Fontina cheese, spinach, prosciutto & tomato bordelaise</i> | |
| Portabella Mushroom Cap Crab Cake..... | \$16.95 |
| <i>Topped with melted Swiss cheese, demi glaze and a beurre blanc sauce</i> | |
| Smoked Fish Dip..... | \$13.95 |

Soup & Salads

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| Beef Harvest Vegetable..... | Cup \$5.95 | Bowl \$6.95 |
| Caesar Salad..... | \$8.95 | |
| <i>Crisp romaine lettuce, croutons & parmesan cheese</i> | | |
| The Wedge..... | \$8.95 | |
| <i>Crisp iceberg lettuce with apple smoked bacon, tomato, red onion & our homemade bleu cheese dressing</i> | | |
| Pear Salad..... | \$9.95 | |
| <i>Fresh greens with poached pears, topped with goat cheese, candied walnuts & citrus vinaigrette dressing</i> | | |
| Burrata Mozzarella..... | \$10.95 | |
| <i>Fresh mozzarella stuffed with ricotta cheese, served with mixed greens and strawberries, sun dried cherries, toasted almonds and grapes finished with a balsamic fig glaze</i> | | |

Entrees

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| Roasted Tom Turkey..... | \$26.95 |
| <i>Served with chestnut sage stuffing, mashed potatoes, giblet gravy and fresh seasonal vegetables</i> | |
| Tenderloin of Beef..... | \$42.95 |
| <i>9oz center cut filet mignon with melted maytag bleu cheese. Finished with a pinot noir demi glaze.</i> | |
| <i>Served with mashed potatoes and fresh seasonal vegetables</i> | |
| Grilled 10oz Prime Skirt Steak Au Poive..... | \$28.95 |
| <i>Au poive sauce. Served with mashed potatoes and fresh seasonal vegetables</i> | |
| Grilled Lollipop Pork Chop..... | \$28.95 |
| <i>14oz pork chop seasoned with fresh herbs and grilled. Served with an apple chutney, drizzled with white balsamic reduction, mashed potatoes and fresh seasonal vegetables</i> | |
| Lamb Osso Bucco..... | \$29.95 |
| <i>Lamb shank braised in its natural juices. Served with mashed potatoes and fresh seasonal vegetables</i> | |
| Chicken Cordon Bleu Kiev..... | \$24.95 |
| <i>Stuffed chicken breast with black forest ham, Swiss cheese & garlic butter.</i> | |
| <i>Served with mashed potatoes and fresh seasonal vegetables</i> | |
| Jumbo Lump Crab Cakes..... | \$28.95 |
| <i>Whole grain mustard remoulade, mashed potatoes & fresh seasonal vegetables</i> | |
| Pan Roasted Fresh Scottish Salmon..... | \$26.95 |
| <i>With citrus oil and balsamic fig glaze, mashed potatoes and fresh seasonal vegetables</i> | |
| Fresh Catch..... | \$34.95 |
| <i>Francaise style. Served with mashed potatoes and fresh seasonal vegetables</i> | |
| Lobster Ravioli..... | \$29.95 |
| <i>Lobster stuffed ravioli with sauteed lobster chunks, white truffle buerre blanc and shaved parmesan</i> | |
| Pan Roasted Duck Breast..... | \$25.95 |
| <i>Skin on 8oz duck breast topped with a pomegranate, port wine fig reduction.</i> | |
| <i>Served with mashed potatoes and fresh seasonal vegetables</i> | |