

## Thanksgiving at the Waterfront



### Prix Fixe Menu \$60

#### First Course

Butternut Squash Soup  
Or  
Baby Kale Salad, Cranberry Vinaigrette, Beets, Goats Cheese, Pumpkinseeds

#### Second Course

Oven Roasted Heritage Turkey  
Cornbread Stuffing, Mashed Potatoes, Carrots, Petite Celery, & Giblet Gravy

#### Third Course

Pumpkin Torte with Cinnamon Chantilly Cream

## ALACARTE

### Starters

Butternut Squash Soup  
14.

Star Route Farms Little Gem Salad with  
Caesar Dressing, Parmesan,  
& Buttered Croutons  
11.

Baby Kale Salad, Cranberry Vinaigrette,  
Beets, Goat Cheese, & Pumpkinseed Brittle  
14.

Dungeness Crab Cakes  
with Meyer Lemon Aioli  
26.

Half Dozen Oysters on Half Shell with  
Champagne Mignonette  
21.

### Entrée Specials

Oven Roasted Heritage Turkey  
Cornbread Stuffing, Mashed Potatoes,  
Carrots, Petite Celery, & Giblet Gravy  
38.

Mesquite Grilled Skuna Bay Salmon  
French Lentils & Frisee  
38.

Double R Ranch Mesquite Fillet of Beef &  
Maine Lobster with Potato Gratin & Spinach  
95.

Penne Pasta with Tomato Confit & Roasted  
Root Vegetables  
25.

Add Bay Shrimp 7 and Baby Scallops 7.

### Sides

Whipped Sweet Potatoes & Marshmallow 9.

Wood Fired Cauliflower & Capers 9.

Roasted Brussels Sprouts & Bacon 9.

18% gratuity will be added to groups of six or more.

Corkage \$20 per 750 ml. One corkage waived per bottle purchase.

5% administrative surcharge will be added to all food and beverage sales.