



THANKSGIVING MENU

APPETIZERS

Shrimp Cocktail 18

Cheesy Onion Fondue 12

Crab Cakes 21

Lobster Bisque LOBSTER MEAT, CHIVES 10

Seafood Tower*

JUMBO SHRIMP, OYSTERS, CHILLED ALASKAN KING CRAB,
TRADITIONAL ACCOMPANIMENTS
FOR TWO-THREE 49 FOR FOUR-SIX 65

TURKEY

INCLUDES THE ORIGINAL SPINNING BOWL SALAD, MASHED
POTATOES, TURKEY GRAVY, STUFFING, CRANBERRY SAUCE

Roasted Turkey Breast 41

Roasted Turkey Breast & Prime Rib* 47

TWO SLICES OF EACH

PRIME RIB & STEAK*

INCLUDES THE ORIGINAL SPINNING BOWL SALAD,
MASHED POTATOES, YORKSHIRE PUDDING

California Cut 45

English Cut 47

Lawry Cut 51

Diamond Jim Brady Cut 65

Beef Bowl Cut 75

Charbroiled Filet Mignon 8 OZ., GARLIC CONFIT 51

Lawry's Prime Ribeye 22 OZ. BONE-IN 72

OTHER ENTRÉES

Roasted Skuna Bay Salmon* 42

HERBED HARICOT VERT, MARBLE POTATOES

Marinated Portobello Steak 29

MIXED WILD MUSHROOMS, PEARL ONIONS,
SWISS CHARD, FARRO

A LA CARTE LOBSTER TAILS

One 21 | Two 39

ACCOMPANIMENTS

Roasted Baby Carrots 11 | Sweet Potato Mash 9

Brussels Sprouts 11 | Sautéed Baby Green Beans 9

Grilled Asparagus BÉRNAISE* 10

BUTTERS

Red Wine & Shallot 4 | Truffle 4

CLASSIC PIES

Apple or Pumpkin 9

*Thoroughly cooking food of animal origin reduces the risk of food-borne illness. Young children, elderly and individuals with certain health conditions may be at a higher risk if foods are consumed raw or undercooked.