

Thanksgiving Menu **STARTERS**

(Choice of One)

EGGPLANT MEDALLIONS

Parmesan Panko Fried Eggplant Napoleon with Lump Crab, Creole Meuniere and Hollandaise Sauce

APALACHICOLA GULF SHRIMP COCKTAIL

Jumbo Shrimp Cocktail served with Cocktail Sauce

SALAD OR SOUP

(Choice of One)

ROASTED BUTTERNUT SQUASH SOUP

Oven Roasted Butternut Squash Soup with Pomegranate Seeds and Crème Fraiche

STRAWBERRY MIXED GREEN SALAD

Strawberries, Candied Pecans, Shaved Red Onion, Goat Cheese and Warm Honey Bacon Vinaigrette

LITTLE GEM CAESAR SALAD

Fresh Little Gem Lettuce, Caesar Dressing with Grated Parmesan Cheese, Eggplant Croutons and Cracked Black Pepper

MAIN

(Choice of One)

OVEN ROASTED TURKEY BREAST WITH TURKEY BONE AU JUS
BOURBON HONEY GLAZED HAM AND PINEAPPLE CHUTNEY
PECAN CRUSTED GROUPER WITH HONEY WORCESTERSHIRE SAUCE

SIDES

(Choice of Three)

GARLIC MASH POTATOES

MARSHMALLOW BRULÉ SWEET POTATO MASH

TURKEY STUFFING BREAD CASSEROLE

GREEN BEAN CASSEROLE

ROASTED BUTTERNUT SQUASH AND CRANBERRY

DESSERT

(Choice of One)

PUMPKIN CHEESECAKE, CINNAMON SPICED CARAMEL CHOCOLATE PECAN. VANILLA CHANTILLY CREAM



Holiday Drink Menu

Hibiscus G&T

Greenbar Hibiscus, Bombay Sapphire, Soda 16

Chocolate Martini

Whipped Vodka, ChocoVine Wine 16

Gold Rush

Bourbon, Lemon, Honey Syrup 16

Holiday Spritz

St. Germain, Prosecco, Soda, Mint 16

Cranberry Mule

Vodka, Lime, Cranberry, Ginger Beer 16

Negroni Russa

Vodka, Sweet Vermouth, Amaro d'Erbe, Bitters 16

Beach Walk Brandy Alexander

Brandy, Cream, Cream de Cacao, Grand Marnier