# THANKSGIVING DAY MENU

## APPETIZERS

**LOBSTER CARGOT** 21
Boursin butter, garlic, French baguette

**MUSSELS & BLEU** 18
12 oz., PEI mussels, white wine, garlic butter, spinach, bleu cheese, bacon

**DECONSTRUCTED TUNA NIÇOISE*** 21
seared Yellowfin tuna, fingerling potatoes, haricot verts, cherry tomatoes, olive tapenade, quail egg, champagne vinaigrette

**LAMB LOLLIPOPS** 17
Dijon, breadcrumbs, fresh mint, port demi-glace

**BEEF TARTARE*** 24
hand-minced tenderloin of beef, quail egg, capers, red onion, grilled French baguette

**GROUPER ARTICHOKE GRATIN** 16
grouper, artichokes, Asiago, Parmesan, cream cheese, Old Bay, grilled French baguette

**WATERMELON POKE** 12
pickled watermelon, avocado, white rice, black cherry coulis

**POINT JUDITH CALAMARI** 19
8 oz., crispy, fresno chili peppers, mustard sauce, lemon

## SOUP + SALAD

**CRAB BISQUE** 10
cream, chives

**FRENCH ONION SOUP** 11
caramelized onions, crostini, Provolone

**HOUSE** 10
spring mix, beets, carrots, red onion, cucumbers, cherry tomato, goat cheese, balsamic vinaigrette

**CAESAR** 10
romaine, Parmesan, croutons, Caesar dressing

**WEDGE** 14
iceberg, bacon, Cheddar, sweet peas, red onion, cherry tomato, Bleu cheese

**SEAFOOD COBB** 36
lobster, shrimp, crab, avocado, bacon, grape tomatoes, Bleu cheese, sweet peas, red onion, spring mix, green goddess dressing

## ENTRÉES

**THANKSGIVING DINNER** **Adults:** 48 **Children under 10:** 25
fresh roasted turkey, stuffing, mashed potatoes, gravy, sweet potato casserole, broccoli casserole, green beans, cranberry sauce and pumpkin pie

**PRIME RIB** **Queen Cut** 12 oz 45 **King Cut** 16 oz 54
Au jus, horseradish cream, choice of starch and vegetable

**FILET MIGNON*** 8 oz. 48
port demi-glace, hollandaise, choice of starch and vegetable

**RIBEYE*** 49
12 oz. blackened, bleu cheese and bacon crust, choice of starch and vegetable

**JUMBO LOBSTER TAIL** 72
warm water, one pound lobster tail, drawn butter, paprika, roasted red potatoes, asparagus

**LOBSTER THERMIDOR** 44
broiled 8 oz. half lobster tail, hollandaise, scallion, Parmesan cheese, twice baked potato and roasted broccoli

**MAINE LOBSTER TAILS** 44
cold water, 2 - 4 oz. lobster tails, drawn butter, paprika, roasted red potatoes, asparagus

**ROSALIE'S** 28
blackened shrimp or cod, prosciutto, spinach, tomato, linguini, Alfredo sauce

**WASABI TUNA*** 34
mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice and wok vegetables

**MAPLE GINGER "JAIL ISLAND" SALMON** 34
glazed salmon, wild rice pilaf, roasted broccoli

**CHICKEN ROULADE** 32
bacon, Boursin, poblano cream, mashed potatoes, creamed corn

**ZUCCHINI PASTA** 22
zucchini noodles, mushroom, marinara, spinach, olive oil, garlic

**GROUPER FRANÇOISE** 38
lemon butter sauce, capers, white wine, wild rice pilaf, heirloom carrots

**HERB CHICKEN** 27
sous vide, roasted, wild rice pilaf, demi-glace, roasted broccoli

**RACK OF LAMB** 58
full rack of lamb, grilled, port wine demi-glace, roasted red potatoes, asparagus

**ELK DIANE*** 46
2 - 5 oz., cognac cream, mushrooms, choice of starch and vegetable

**PORK OSSO BUCCO** 31
braised, sous vide, pan sauce, mashed potatoes, asparagus

**ADD A 4 OZ. LOBSTER TAIL** 17

## SIDES

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| **LOADED TWICE BAKED POTATO** | 7 |
| **MASHED POTATOES** | 7 |
| **ROASTED RED POTATOES** | 7 |
| **HOUSE-MADE FRENCH FRIES** | 7 |
| **WILD RICE PILAF** | 7 |
| **CREAMED CORN** | 7 |
| **ROASTED BROCCOLI** | 7 |
| **HEIRLOOM CARROTS** | 7 |
| **ASPARAGUS** | 7 |

## DESSERTS

**PEANUT BUTTER PIE** 12
creamy peanut butter mousse, Oreo crust, chocolate ganache

**CHOCOLATE MOUSSE CAKE** 12
triple chocolate mousse cake

**APPLE COBBLER** 11
Granny Smith apples, cinnamon crumb topping with vanilla ice cream

**KEY LIME MERINGUE PIE** 12
key lime mousse, graham cracker crust

**NEW YORK STYLE CHEESECAKE** 11
cream cheese filling, graham cracker crust, blackberry compote

**CARROT CAKE** 12
cream cheese icing, chopped pecans

**CRÈME BRÛLÉE** 12
Tahitian vanilla bean custard, crisp sugar crust

**PISTACHIO BAR** 12
chocolate and pistachio mousse, vanilla cake, chocolate ganache

## BEVERAGES

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| **COFFEE** | 3 |
| **COLD BREW ICED COFFEE** | 4 |
| **LATTE** | 4 |
| **ESPRESSO** | 4 |
| **SARATOGA STILL WATER** | 4 / 7 |
| **SARATOGA SPARKLING WATER** | 4 / 7 |
| **SOFT DRINKS** | 3 |
| **LEMONADE** | 3 |
| **ICED TEA** | 3 |
| **HOT TEA** | 3 |

## MOCKTAILS

**RANCH REFRESHER** 9
grapefruit juice, lime, agave, Ruby Red grapefruit ice, sparkling soda water

**MOCK-MULE** 9
lime juice, ginger beer, cucumber, mint

**BLACKBERRY BRAMBLE FIZZ** 9
blackberry purée, mint, house-made sour, sparkling soda water

**STRAWBERRY SQUEEZE** 9
strawberry purée, lemonade, sparkling soda water

gluten friendly options. vegetarian options.

All fried items are cooked in beef tallow. *These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GROVE
Restaurant • Patio • Ballroom