

Thanksgiving Menu

We source all of our produce locally whenever possible and our beef is exclusively from California.

Starters

Garlic Lemon Pepper Calamari Fritto	18	California Steak Bites	21
Crispy calamari tossed in a light garlic lemon pepper butter sauce served with cocktail sauce and a garlic herb aioli		7 oz. Grilled California beef strip sirloin and mushrooms topped with melted bleu cheese, drizzled with a balsamic fig reduction	
Fried Asparagus	16	Fried Coconut Shrimp	15
Beer battered locally sourced asparagus sprinkled with shredded parmesan served with ranch dressing		Deep-fried coconut shrimp served with sweet Thai chili	

Kitchen Soups & Salads

Fire Roasted Tomato Bisque	Cup 6	Bowl 8	Caesar Salad	14
Apple Walnut Salad		16	Chopped romaine, Caesar dressing, zesty herb croutons, and shredded parmesan ~ Add: Chicken 5 Steak 7 Salmon 6 Shrimp 6 Avocado 2	
Chopped iceberg lettuce, arugula, granny smith apples, grapes, candied walnuts, chives, and gorgonzola cheese served with balsamic honey mustard vinaigrette ~ Add: Chicken 5 Steak 7 Salmon 6 Shrimp 6 Avocado 2				

Entrées

THE TOMAHAWK	120
46 oz. bone-in rib eye grilled over an open flame served family-style with a balsamic fig reduction and a jalapeno demi-glaze, creamy mashed potatoes, and fresh seasonal vegetables	
Roasted Butter Herb Turkey Dinner	28
Fresh herb stuffing, creamy mashed potatoes and gravy, sautéed vegetables, and cranberry sauce	
Hand Carved Smoked Pit Ham	28
Fresh herb stuffing, creamy mashed potatoes and gravy, sautéed vegetables, and cranberry sauce	
Smoked Ham & Turkey Dinner	32
Fresh herb stuffing, creamy mashed potatoes and gravy, sautéed vegetables, and cranberry sauce	
Prime Rib of Beef Au Jus	42
12 oz. Slow-roasted prime rib, fresh seasonal vegetables, au jus, creamy mashed potatoes, and creamy horseradish	
Cold Water Lobster Tail	70
12 oz. oven-roasted and butter-basted lobster tail served over creamy mashed potatoes, fresh seasonal vegetables, drawn butter, and freshly grilled lemon	
Filet & Lobster Tail	80
Filet mignon and lobster tail served with creamy mashed potatoes, and sautéed seasonal vegetables	
Ribeye Steak	42
12 oz. Cast iron blackened ribeye served with creamy mashed potatoes, and fresh seasonal vegetables ~ Choice of Spanish jalapeno demi glaze or garlic herb compound butter	
Frenched Pork Chop	32
Cast iron pan-seared Frenched pork chop, topped with caramelized onion, melted applewood smoked bleu cheese, veal demi-glaze, creamy mashed potatoes, and fresh seasonal vegetables	
Roasted Cauliflower	28
Pan-roasted cauliflower, roasted red bell pepper coulis, sautéed wild mushrooms, shaved parmesan, fresh basil, arugula microgreens, and roasted garlic-infused olive oil	

Dessert

Crème Brulee	10	Pumpkin Pie	8
Sweet crème Brulee, toasted caramelized sugar served with fresh berries and cream		Pumpkin Cheesecake	10
Chocolate Cream Pie	10	Blueberry White Chocolate Bread Pudding	10
Pecan Pie	10	Warm bread pudding loaded with blueberries and white chocolate drizzled white chocolate sauce served ala mode	

Children Menu

Chicken Tenders & Fries	10	Cheeseburger Sliders & Fries	10
Smoked Ham Dinner	12	Turkey Dinner	12

Red meat is cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 18% service charge of parties of 8 or more.

Craft Cocktails

Kentucky Bourbon Flight 20
Basil Hayden ~ Buffalo Trace ~ Four Roses
~ ½ ounce each

Woodford Whiskey Flight 20
Woodford Reserve ~ Woodford Rye ~ Woodford Double Oak
~ ½ ounce each

Whistle Pig Manhattan 12
Whistle Pig Whiskey, Sweet Vermouth, Bitters, and Splash of Luxardo Cherry Juice

Woodford Rye Old Fashion 12
Woodford Rye Whiskey, Bitters, Essence of Orange, Splash of Luxardo Cherry Juice

Triple Berry Bliss 12
Titos Vodka, Muddled Berries, Sweet & Sour, Lemonade, Club Soda

Berry Buckle 12
Makers Mark, Fresh Lemon Juice, Cranberry Juice, Ginger Beer

Cadillac Blood Orange Margarita 12
Cuervo Silver, Cointreau, Fresh Lime Juice Blood Orange Juice, Grand Marnier

The French 75 12
Gloria Ferrer Champagne, Empress Gin, Fresh Lemon Juice

Jalapeño Pineapple Margarita 12
Sauza Silver Tequila, Jalapeño Margarita Mix, Lime, and Pineapple Juice, Tajin Rimmed

Lavender Lemon Drop 12
Titos Lemon Drop with a Floral Twist

Royal Rumble 10
Rum Haven, Peach Schnapps, Cointreau, Pineapple and Strawberry Juice

Blackberry Sangria 12
Blend of house red wine, blackberry, cranberry and pineapple juice, and fresh blackberries
~ 16 oz.

Red by The Glass

House Cabernet	8	House Merlot	8	Carnivor Zinfandel	10
Rodney Strong Cabernet	16	Alexander Valley Merlot	12	J. Vineyards Pinot Noir	12
Klinker Brick Zinfandel	12	Greg Norman Pinot Noir	14	Grgich Hills Cabernet	20

White & Rosé by The Glass

House Chardonnay	8	House Pinot Grigio	8	Prophecy Sauvignon Blanc	8
Cru Unoaked Chardonnay	10	Cardella Chardonnay	10	St. Superie Savignon Blanc	12
Frank Family Chardonnay	12	Cline Pinot Gris	10	Fleurs de Praire Rosés	12
Duck Horn Chardonnay	16	Mia Dulcea Moscato	12	Dom Gerard Millet Sancerre	20

Sparkling by The Glass

House Champagne	8	La Marca Prosecco	10
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Port by The Glass

Taylor Tawney Port 8 15 30 10 year - 20 year - 40 year	Jeremy Chocolate Port 10	Fonseca 10 Year Tawny	12
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Craft Beer

Beer Flight 10 ~ 4 Draft Beers (4 oz each)	Bud Light (16oz)	6	Ballast Point Sculpin IPA (16oz)	6	
Other Brother Brewery Oatmeal Stout (12oz)	7	Coors Light (16oz)	6	Firestone 805 Blonde Ale (16oz)	6
Dust Bowl Taco Truck Lager (16oz)	6	Blue Moon (16oz)	6	Lagunitas IPA (16oz)	6
Firestone Nitro Merlin Stout (12oz)	7	Slow Brew Tropical Cali Squeeze (16oz)	6	Blood Orange 21st Amendment IPA (12oz)	6
Sierra NV Sunny Little Thing (16oz)	6	Firestone Mind Haze (16oz)	6	Dust Bowl Hops of Wrath IPA (16oz)	6
Modelo Especial Pilsnar (16oz)	6	Five Eye Brewing Gose (16oz)	6	Therapist Imperial IPA (12oz)	7

Bottled Beer

Modelo Especial	5.5	Corona	5.5	Sierra Nevada Pale Ale	5.5
Dos Equis Lager	5.5	Budweiser	4.5	Aces Pineapple Cider	4.5
Heineken	5.5	Coors	4.5	White Claw	4.5
Heineken 00 (non-alcoholic)	4.5	Bud and Coors Light	4.5	Michelob Ultra	5.5

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