

## Starters

MENU AVAILABLE THURSDAY, NOVEMBER 28TH

### BUTTERNUT SQUASH BISQUE

Maple Mascarpone, Spiced Pumpkin Seeds 8

### THE GRILLE SALAD

Cherry Tomato, Carrot, Butcher-Cut Bacon, Garlic Croutons, Vinaigrette 9

### CHEESESTEAK EGGROLLS

Sweet & Spicy Chili Sauce, Honey Mustard 15

### DEVEILED EGGS

Truffle Chive Vinaigrette 10

### JUMBO LUMP CRABCAKE

Cajun Lobster Sauce 18

### JUMBO SHRIMP COCKTAIL

Chipotle Cocktail Sauce, Lemon Dill Aioli 22

## Holiday Entrées

### HERB & CITRUS BUTTER ROASTED TURKEY

Mashed Potatoes, Brown Gravy, Cranberry Sauce 27

### HONEY DIJON PORK TENDERLOIN

Mashed Potatoes, Brown Gravy, Cranberry Sauce 31

## Steaks & Seafood

### FILET MIGNON\*

8 oz. 39.50

12 oz. 51

### PRIME RIBEYE\*

16 oz. 47

### PRIME NEW YORK STRIP\*

16 oz. 49

### LEMON DILL SALMON\*

Roasted Asparagus, Lemon Dill Aioli 30

### SEASONAL MARKET CATCH\*

Fresh Seafood, Seasonal Preparation. Ask Your Server for Details.

### CAULIFLOWER STEAK & FRITES

Golden Raisin Agrodolce, Black Garlic Aioli, Sweet Potato Frites 23

## Featured Sides

### TRUFFLED MAC & CHEESE

9.50

### MASHED POTATOES & GRAVY

9.50

SWEET POTATO CASSEROLE WITH PECAN OAT  
CRUMBLE

9.50

APPLE-SAGE SAUSAGE STUFFING

9.50

BUTTERED GREEN BEANS

8

## Desserts

PECAN PIE

Vanilla Ice Cream 11.50

PEANUT BUTTER CHOCOLATE PIE

Peanut Butter Mousse, Graham Cracker  
Crust, Callebaut Fudge Sauce 10

MOLTEN CHOCOLATE CAKE

Vanilla Bean Ice Cream, Raspberry Sauce  
10.50

CARAMEL POT DE CRÈME

Maldon Salted Caramel, Butterscotch,  
Whipped Cream 9

\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.