



# Happy Thanksgiving 2018

## COCKTAILS

- Harvest Sangria 13  
blend of red wine, apple cider, cinnamon simple
- Maple Bourbon Smash 14  
bourbon, orange juice, maple syrup, angostura bitters
- Milo Mimosa 5  
prosecco, spiced apple cider
- Second Wind 14  
grey goose vanilla, fresh espresso, irish cream

## TO START

- Iced Jumbo Shrimp Cocktail 18  
cocktail sauce + lemon
- Oysters on the Half Shell 3 each  
south bay blonde oysters
- Prime Sirloin Steak Tartare\* 18  
cognac mustard, balsamic glaze, quail egg yolk
- Tuna Tartare\* 18  
citrus avocado salad, pickled ginger, chips, hoisin dressing
- Baked Bay Scallops\* 19  
crisped cauliflower, saffron + giant yellow raisins
- Winter Place Smoked Salmon 16  
pickled pink radish, toasted thinly sliced pain d'épices
- Crab Cakes 18  
micro greens, avocado aioli

## SOUPS + SALADS

- New England Clam Chowder 11  
bacon, steamed quahogs + oyster crackers
- Butternut Squash Soup 10  
pepitas, fried sage
- Baby Kale Caesar 15  
hardboiled egg, citrus wedges, focaccia croutons, white anchovies, cherry tomatoes
- Warm Goat Cheese Salad 14  
mesclun mix, radicchio, cherry tomatoes, basil vinaigrette
- Wedge Salad 14  
baby iceberg lettuce, double smoked bacon, croutons, bleu cheese dressing

## MAINS

- Charcoaled Scottish Salmon Fillet 34  
crisped sushi rice, fresh cilantro, grated horseradish crema
- George's Bank Cod Bullet 36  
lobster risotto, garlic aioli
- Jumbo Sea Scallops 32  
creamy corn, micro greens
- Empire Steak 46  
grilled new york prime sirloin, mushrooms demi glaze, roasted garlic mashed potatoes
- Long Island Duck 34  
grilled duck breast, roasted duck leg, parsnip puree, maraschino cherries

Traditional Turkey Dinner 28  
slow roasted in rosemary + herbs, served with homemade stuffing, cranberry sauce, roasted root vegetables, garlic mashed potatoes

- Double Kurobuta Pork Chop 36  
mashed potatoes, jumbo asparagus, apple sauce puree
- Roasted Beef Tenderloin 42  
baked root veggies, burgundy glaze
- Grilled Tuna Steak\* 34  
basnow peas, spinach, mango salad
- Truffle Parmesan Gnocchi 18  
roasted mushrooms, asparagus, truffle cream sauce

## SIDES

- maple sweet potato puree w. caramelized onions | 9
- sautéed baby spinach + garlic | 8
- twice fried green beans | 7
- sweet creamy corn | 8
- sautéed mushrooms | 8
- roasted garlic mashed potatoes | 8

*\* Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.\**

