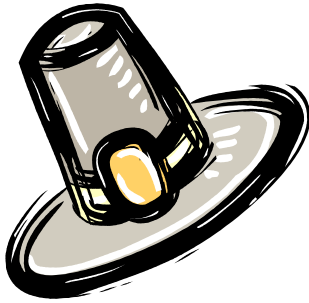


Cork & Catch

THANKSGIVING DINNER

Appetizers

- Fresh Oysters on the Half Shell | *Cilantro Lime Cocktail Sauce* **Mkt**
 Deep Fried Pickles | *Ranch Dressing* **\$10**
 Triple Cheese Fondue | *Fresh Vegetables & Flat Bread* **\$13**
 Bangkok Shrimp | *House Sweet & Sour Chili Sauce* **\$14**



MENU

Entrees include choice of
Roasted butternut squash with candied pepitas
or
Field greens | dried cranberries | jicama
candied almonds | apple cider vinaigrette
Accompaniments as indicated, cranberry relish, dinner rolls & cinnamon butter

ENTREES

- Roasted Breast of Turkey** 24
*Baked to golden brown, Apricot dressing,
 Maple brown sugar glazed sweet potatoes*
- Almond Crusted Duck Breast** 29
Black Berry Port Reduction, Bejeweled pilaf
- House Special Prime Rib** **Mkt**
*8oz / 12oz
 Herbs and spices, jus, creamed horseradish,
 chef's potato*

Steak Marsala **Mkt**
wild & Cremini mushrooms, prosciutto, chef's potato

Catch of the Day **Mkt**
Char grilled, jalapeno tartar sauce, bejeweled Pilaf

~Vegetarian Option~
Served with choice of soup or salad

Fall Gnocchi 18
*Sun dried tomatoes, spinach, red bells,
 Parmesan, light tomato basil sauce*

Pilgrims Dinner 32

Salad
Roasted Turkey Breast | Apricot Leek Dressing
Baked Ham | Mustard Citrus Glaze
Chef's Potato, Maple Glazed Sweet Potato, Vegetable, Dinner Rolls

Desserts \$9

- Pumpkin Cannoli** | *white chocolate, pistachio dusted*
Tuxedo Mousse | *dark & white chocolate, peanut butter*
Caramel Apple Cheesecake | *candied pecans*