

COCKTAILS

Classic Negroni 11
Bombay Sapphire Gin, Carpano
Antica Vermouth, Campari

Yuzu Margarita 12
Cazadores Silver Tequila, lime, yuzu, Agave

Gala Lemon Drop Martini 13
Chopin Vodka, Cointreau, fresh lemon juice, simple syrup

Ship Shape Manhattan 12
Buffalo Trace Bourbon, Carpano Antica,
Noilly Prat Dry, Angostura Bitters

WINES

Holland America Line Sparkling Wine 10 | 40
Washington

Chateau Ste. Michelle 11 | 44
Chardonnay, Washington

Sokol Blosser Evolution 14 | 56
Pinot Noir, Willamette Valley, Oregon

Oberon 17 | 68
Cabernet Sauvignon, California

STARTERS

Golden Beets, Apple and Tarragon 🌿
hazelnut dressing

Shrimp Cocktail
coconut, lime aioli

Escargot Bourguignon*
herbed garlic butter, Burgundy wine, French bread

Roasted Pumpkin Soup 🌿
pistachio, orange, mint

Chilled Spiced Apple and Carrot Soup 🌿
pumpkin seeds, cinnamon, ginger

Bibb Lettuce Salad with Red Beets 🌿
Gorgonzola cheese, pecans, dried cranberries, cider vinaigrette

French Onion Soup
Gruyere cheese crouton

Classic Caesar Salad
romaine lettuce, Parmesan cheese, garlic croutons,
Caesar dressing, anchovies

vegetarian 🌿 No Sugar Added **NS**

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

MAINS

Traditional Thanksgiving Turkey
lemon-thyme brussels sprouts, corn, cranberries, mashed potatoes,
candied sweet potatoes, apple-sausage stuffing

Beef Tenderloin with Apple Rösti*
green peppercorn sauce, asparagus spears,
rösti potatoes, parsnip crisps

Roasted Black Cod*
broad bean purée, savoy cabbage, glazed apples

Honey-Baked Ham
green beans with dates, bourbon sweet potato mash,
cornbread dressing, pineapple chutney

Mushroom Ravioli with Sage 🌿
kale, pine nuts, shallots, roasted squash

Apricot Glazed Salmon*
glazed vegetable, saffron new potato, soya, ginger

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

New York Strip Loin Steak Fries*
garlic herb butter

BY IRON CHEF MORIMOTO

Fresh Catch Grouper* 25
braised, soy ginger reduction, steamed baby bok choy, baby carrot

Yuzu Butter Grilled Lobster Tails* 25
seasonal Asian greens

DESSERTS

Pumpkin Pie
mascarpone, chocolate shavings

Apple and Pear Pie à la Mode
berry compote

Chocolate Pecan Pie
whipped cream

Apple Cranberry Crisp **NS**
oats, granola, vanilla ice cream

Thanksgiving Sundae
vanilla ice cream, cinnamon, caramelized hazelnut,
pumpkin pie spice, whipped cream, melba sauce

AFTER DINNER DRINKS

Disaronno Amaretto 10

Rémy Martin VSOP 15.50

Highland Park Single Malt 12.50

Graham's Six Grapes Port 12.50

Solo Espresso 2.75

Cappuccino 3.75