



FOUR COURSE THANKSGIVING DINNER

\$36.95 *per person • plus tax*

1st Course

A delightful assortment of dinner breads fresh out of the oven, served with extra virgin olive oil and balsamic vinaigrette.

2nd Course

Your choice of one of the following:
Chicken & Wild Rice Soup / Roasted Pepper & Smoked Gouda Chowder
House Tossed Salad / Classic Caesar Salad

3rd Course

Choice of:

Maple Glazed Roasted Turkey

Served with our classic cornbread stuffing with a hint of cranberry, homemade mashed potatoes and traditional giblet gravy. Accompanied by candied yams, green beans, julienne carrots, baby corn and cranberry relish.

Virginia Baked Ham

Oven roasted, accompanied by a pineapple and roasted jalapeno reduction (mild), candied yams, homemade mashed potatoes, green beans, julienne carrots and baby corn.

Fresh Atlantic Lemon Dill Salmon

Fresh grilled Atlantic Salmon, served with rice pilaf and Chef's Vegetables.
Finished with a dill lemon butter sauce.

Sliced Herb Roasted Striploin

Sliced and served with your choice of Port Wine demi-glace or sauce béarnaise.
Accompanied by "The Grille's" mashed potatoes and Chef's Vegetables.

4th Course

Choice of:

Homemade Pumpkin Pie • Dark Rum Banana Foster Bread Pudding
Vanilla Bean Ice Cream ala mode add \$2.25

For your convenience, 20% gratuity will be added to parties of 8 or more.





THANKSGIVING DAY MENU



Appetizers

Sesame Seared Ahi Tuna \$16.25

Served with baby greens and a ginger soy sauce.

“The Grille’s” Shrimp Cocktail \$13.95

With fresh wedges of lemon and homemade cocktail sauce.

Escargot Parisian \$14.95

Tender snails nestled under petite mushroom caps with garlic, herbs and sweet butter.
Served with toasted focaccia.

Bacon Wrapped Scallops \$16.50

Sea scallops wrapped in bacon and finished with a lemon butter sauce.

Home Made Soups & Delectable Salads



Chicken & Wild Rice \$5.95

Roasted Pepper & Smoked Gouda Chowder \$7.95

House Tossed Salad \$7.95

Choice of dressings

Classic Caesar Salad \$9.00

Entrée Selections



Mahi Scampi 34.95

Mahi-Mahi grilled to perfection and topped with baby shrimp sautéed in our “signature” scampi butter sauce.
Served with rice pilaf and Chef’s vegetables.

Center Cut 8 oz Filet Mignon \$37.95

Grilled to perfection and served with your choice of garlic butter, sauce béarnaise or port wine demi-glace.
Accompanied with “The Grille’s” mashed potatoes, and Chef’s vegetables.

“The Grille’s” Filet and Shrimp \$37.95

5oz filet mignon grilled to perfection, topped with jumbo shrimp sautéed in our signature Parisian style Scampi Butter sauce.
Accompanied by “The Grille’s” mashed potatoes and Chef’s vegetables.

Line Caught Grouper- \$37.95

Grilled or blackened, lemon beurre blanc, with rice pilaf and Chef’s vegetables.

Center Cut New York Strip \$39.95

Grilled to perfection and served with your choice of garlic butter, sauce béarnaise or port wine demi-glace.
Accompanied with “The Grille’s” mashed potatoes and Chef’s vegetables.

Fresh Atlantic Lemon Dill Salmon \$33.95

Fresh grilled Atlantic Salmon served with rice pilaf and Chef’s vegetables.
Finished with a dill lemon butter sauce.

Desserts



Homemade Pumpkin Pie \$7.50

Dark Rum Banana Foster Bread Pudding \$7.50

Vanilla Bean Ice Cream ala mode add \$2.25

