



THANKSGIVING 2026

11/26/26

APPETIZERS

CHICKEN & MUSHROOM POTSTICKERS 18

portobello, scallion & ginger, citrus-sherry ponzu,
sweet & spicy mayo, scallion and chili crisp

CRISPY CALAMARI & GULF SHRIMP 23

fried lemon & peppadew peppers,
remoulade and cocktail sauces (n)

AHI TUNA TARTARE* 26

diced tuna, ginger ponzu, avocado, toasted garlic,
chive and rice chips

WHIPPED RICOTTA 17

cardamon hot honey, pistachio & almond dukkah,
dried pomegranate and grilled lindey's sourdough

CACIO E PEPE TOTS 17

crispy potato rosti, pecorino cheese, cracked black
pepper, comte cream and peppercorn dijonaise

SOUPS & SALADS

LOBSTER BISQUE

sherry crème fraîche, fresh chives
and shrimp
cup 10
bowl 14

CREAM OF WILD MUSHROOM

morel & porcini mushrooms, mushroom confit,
sherry creme fraiche and chives
cup 10
bowl 14

CHOPPED SALAD 16

arugula, baby kale, napa & red cabbage, apples,
red onion, duroc bacon, candied pecans, goat cheese
and pear thyme vinaigrette (n)

CAESAR SALAD 16

little gem lettuce, miso caesar dressing, grated
pecorino romano cheese and lemon &
parsley breadcrumbs

BECK SALAD 16

field greens, tricolor heirloom tomatoes, toasted
pine nuts, point reyes bleu cheese and
balsamic vinaigrette (n)

ENTREES

RICOTTA GNUDI 25

roasted mushroom, butternut squash cream, sage,
spiced pepitas and pecorino

SHRIMP ANGEL HAIR 27

shrimp, scallions and a spicy cajun cream sauce

LOBSTER RISOTTO 40

italian carnaroli, north coast lobster, preserved
lemon, sugar snap peas and chives

ROASTED TURKEY 40

maple brined turkey breast & confit dark meat with
chive whipped potatoes, herbed stuffing, green bean
casserole, crispy onions, roasted turkey gravy
and cranberry sauce

JUMBO LUMP BLUE CRAB CAKES

4 oz crab cake, pan seared, smashed marble
potatoes, apple, fennel & frisee salad and creole
mustard cream sauce
single 29
double 49

FAROE ISLANDS SALMON 40

citrus spiced & pan seared, carrots, snow peas,
roasted fennel, orange creme fraiche and
pistachio & orange relish

PORK CHOP 41

14 oz wood grilled chop, roasted celery root, kohlrabi,
collard greens, pork jus and brandied apple compote

FILET MIGNON* 61

8 oz. filet with demi glace, buttermilk chive mashed
potatoes and asparagus

AUSTRALIAN WAGYU SIRLOIN* 68

margaret river wood grilled 14 oz. sirloin, smashed
marble potatoes, olive relish, frisee, sherry vinaigrette
and vermouth soaked blue cheese

SIDES

SWEET POTATO CASSEROLE 9

cinnamon butter, spiced pecans and
toasted marshmallow (n)

GREEN BEAN CASSEROLE 9

mushroom cream and crispy onion straws (n)

HERB STUFFING 9

BUTTERMILK CHIVE WHIPPED POTATOES 9

YUKON POTATO PUREE 15

comte cheese, wagyu beef jam and bearnaise

DIRECTOR OF CULINARY brett fife

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or
unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or has a nut allergen