



THANKSGIVING DAY

DINNER

THURSDAY NOVEMBER 25TH, 2021

RESERVATIONS AVAILABLE: 12PM-6PM

CALL: (586) 773-3840 TO MAKE YOUR RESERVATION

ENTREE SELECTION

THREE CHEESE TORTELLINI PALOMINO - \$22

DELICATE HANDMADE TORTELLINI PASTA FILLED WITH A WITH A BLEND OF ASIAGO, PARMESAN AND ROMANO CHEESES, TOSSED IN A RICH TOMATO CREAM SAUCE, GARNISHED WITH FRESH PARMESAN CHEESE AND PARSLEY

CHICKEN PICCATA - \$24

LIGHTLY BREADED BREAST OF CHICKEN TOPPED WITH A LEMON CAPER SAUCE, SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

COCONUT SHRIMP - \$26

TIGER SHRIMP DIPPED IN OUR HANDMADE MALIBU COCONUT BATTER, FRIED TO A GOLDEN BROWN AND SERVED WITH PLUM SAUCE, MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

PORK CHOPS - \$27

MARINATED PORK CHOPS, PIT-GRILLED AND SERVED OVER BALSAMIC BRAISED CABBAGE AND APPLES. SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

HERB ROASTED TURKEY - \$28

SLOW ROASTED HERB SEASONED TURKEY, HAND CARVED AND SERVED WITH CLASSIC THANKSGIVING STUFFING, CRANBERRY RELISH, MASCARPONE WHIPPED POTATOES WITH GIBLET GRAVY, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

BOURBON GLAZED SALMON - \$28

GRILLED NORWEGIAN SALMON FILET TOPPED WITH A BOURBON GLAZE AND BAKED SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

SWEET POTATO CRUSTED WHITEFISH - \$29

WHITEFISH ENCRUSTED IN SWEET POTATOES, SEARED AND TOPPED WITH A ROASTED GARLIC LEMON CREAM SAUCE, SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

NEW YORK STRIP - \$33

14OZ NEW YORK STRIP, PIT GRILLED, TOPPED WITH ZIP SAUCE AND FLASH FRIED ONION STRINGS, SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

SAUTEED CRAB CAKES - \$34

HANDMADE LUMP CRAB CAKES SAUTEED AND TOPPED WITH A DIJON CREAM SAUCE SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

LAMB CHOPS - \$36

FOUR MARINATED LAMB CHOPS TOPPED WITH SWISS CHARD, TOMATOES, GARLIC AND FETA CHEESE, SERVED WITH MASCARPONE WHIPPED POTATOES AND BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

DESSERT

AVAILABLE A LA CARTE

PUMPKIN PIE - \$6

HANDMADE FLAKEY PIE CRUST BAKED WITH A CLASSIC PUMPKIN PIE FILLING TOPPED WITH FRESH WHIPPED CREAM

PECAN PIE - \$6

FLAKEY PIE CRUST TOPPED WITH A RICH BROWN BUTTER AND PECAN FILLING, TOPPED WITH FRESH WHIPPED CREAM

NEW YORK STYLE CHEESECAKE - \$6

CREAMY NEW YORK STYLE CHEESECAKE, HANDMADE WITH A BUTTERY GRAHAM CRACKER CRUST, TOPPED WITH A MIXED BERRY COMPOTE AND FRESH WHIPPED CREAM

LAVA CAKE - \$6

MOIST CHOCOLATE CAKE SERVED WARM WITH A MOLTEN FUDGE CENTER, TOPPED WITH DRIZZLE OF CHOCOLATE AND CARAMEL SAUCES, SERVED A LA MODE WITH VANILLA BEAN ICE CREAM

SOUP / SALAD

CHOICE OF ONE PER ENTREE

WAVES HAWAIIAN SALAD

CRISP HEARTS OF ROMAINE, TOSSED IN A SWEET SOY VINAIGRETTE, TOPPED WITH SHREDDED CHEDDAR CHEESE, TOASTED ALMONDS AND RAMEN

CLASSIC CAESAR SALAD

CRISP HEARTS OF ROMAINE, FRESH PARMESAN CHEESE AND HOUSE-MADE CROUTONS, TOSSED IN A TRADITIONAL CAESAR DRESSING

CREAM OF BROCCOLI SOUP - \$3.50

FRESH BROCCOLI BLENDED WITH HEAVY CREAM, ONIONS, AND HOUSE SEASONING

BUTTERNUT SQUASH SOUP - \$3.50

ROASTED BUTTERNUT SQUASH, SEASONED AND BLENDED WITH CREAM SERVED WITH A CINNAMON TOASTED CROUTON

CHILDREN'S MENU AVAILABLE UPON REQUEST

MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE
NO COUPONS OR PROMOTIONAL OFFERS WILL BE ACCEPTED

