



# THANKSGIVING DAY

DINNER

THURSDAY NOVEMBER 24TH, 2022

RESERVATIONS AVAILABLE: 12PM-6PM

CALL: [\(586\) 773-3840](tel:5867733840) TO MAKE YOUR RESERVATION

## ENTREE SELECTION

### THREE CHEESE TORTELLINI PALOMINO - \$25

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 - \$27

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 - \$28

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 - \$28

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 - \$29

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 - \$30

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

### DILL PARMESAN ORANGE ROUGHY - \$33

FRESH ORANGE ROUGHY ENCRUSTED IN A BLEND OF GRATED PARMESAN, DILL AND DIJON MUSTARD, SEARED AND TOPPED WITH A LEMON CREAM SAUCE, SERVED WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

### SAUTEED CRAB CAKES - \$35

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

### NEW YORK STRIP - \$36

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

### LAMB CHOPS - \$38

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 - \$7

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

### SPICED PUMPKIN LATTE ICE CREAM SUNDAE- \$7

CREAMY SPICED PUMPKIN ICE CREAM TOPPED WITH A DRIZZLE OF CARAMEL SAUCE AND SUGAR COOKIE GARNISH

### PECAN PIE - \$7

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

### NEW YORK STYLE CHEESECAKE - \$7

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

### LAVA CAKE - \$7

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 - \$4

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

### BUTTERNUT SQUASH SOUP - \$4

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

