

CABBYSHACK

Presents

A Thanksgiving Feast

Soup

Butternut bisque with crispy leeks and crème fraiche \$8.99

Appetizer

Mini Beef Wellington \$17.99

Beef tenderloin rolled with mushroom duxelle and puff pastry, served with a Bordeaux glaze

Lobster Cakes

Set over a shrimp and chickpea ceviche, topped with a lemon aioli \$22.99

Scallop "Casino" \$19.99

Whole scallops with herbed crumbs and crisp pork belly, drizzled with a champagne sauce

Main Course

Traditional Turkey Dinner

Dark and white meat, sausage stuffing, green bean casserole, cranberry sauce, whipped potato, candied yams, turnips, pearl onions and gravy.

Child \$16.99 Adult \$23.99

Herbed Tenderloin

sea salt and rosemary cured, seared to perfection, served with gorgonzola au gratin, seasonal vegetables, béarnaise \$24.99

Osso Bucco

pan roasted veal shank with savory herbs and spices in a white wine reduction, served over butternut squash risotto with sage and sausage, topped with chestnut "gremolata" \$28.99

Shepherd's Pie

With port wine short rib, russet potato, green peas and roasted garlic brown sauce \$19.99

Horseradish Halibut

Crusted with crushed horseradish potato set in a saffron fumet with andouille and smoked gouda grits \$34.99

Dessert

Bread Pudding \$8.99

Warm Apple Crisp a La Mode \$9.99