

**Thanksgiving A La Carte Menu**  
Dinner Tues-Sat.@4:30pm

NOW booking Holiday Parties 2021!! Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60.

Full-service catering available from Prime Hospitality Catering!  
NEW VENUE COMING SPRING 2022!!

**•For the Table**

- Chef's Market Selection of Cheeses** **24**  
Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk  
Nettle Meadow-NY-triple cream cow/goat's milk  
Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk
- Kennett Square Mushroom Tart** **12**  
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie
- East Coast Blue Crab Dip** **16**  
Grilled pita

**• Soup & Salads**

- Cool Breeze Farms Mixed Greens-** **11**  
Mixed greens, creamy goat cheese, honey crisp apple, candied nuts, dark balsamic vinaigrette
- Chopped Salad**-Iceberg and red romaine, tomato, **11**  
Bourbon braised bacon, crumbled Bayley Hazen Blue cheese, cucumber, creamy buttermilk blue cheese dressing
- Grilled Romaine** **12**  
Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons
- Local Salad Special of the Day** **MP**
- Soup of the Day** **MP**

**• Raw Bar**

- Tuna Tartare\***-Avocado, soy marinated onions, tortillas, wasabi **16**
- Blue Point-NY-mild-high salt-\$3**      **Wellfleet-MA-plump, creamy sweet, briny-\$3**      **Oyster of the Day-MP**
- Fresh Texas U12 Shrimp Cocktail-per piece\*-3.75**
- Jumbo Lump Crab Cocktail**-Red Sea salt, artisan olive oil; wakame seaweed **20**

**• From the Steakhouse Grill\***-garnished with butter braised French green beans, and BP steak sauce

<b>12 oz. Certified Angus Beef NY Strip</b>	<b>20 oz. USDA Prime Porterhouse</b>	
<b>8 oz. Center Cut Choice Filet Mignon</b>	<b>10. oz. USDA Prime Filet Mignon</b>	
<b>16 oz. USDA Prime Bone-in NY Strip</b>	<b>16 oz. USDA Prime Short Bone Ribeye</b>	
	Horseradish Butter	1.5
Creamy potato puree-6	House cut crispy fries-7	Cast iron creamed spinach <span style="float:right">9</span>
Truffle parmesan fries-8.5	Bearnaise (served room temp)	3
Bacon fat local mushrooms-8.5	Salt Crusted Baked Potato	6

\*Consuming raw or undercooked meat, poultry, Dairy, or seafood may increase your risk of a food borne illness

**TURF**

- House Made Vegan Soncocho Stew-**  
Sofrito tomato, garlic, zucchini, plantain, parsnip, vegan chorizo, adobo spice, French curry, hominy, potato, avocado
- Butternut Squash+Pumpkin Ravioli**  
Sage cream sauce, pumpkin oil

**SURF**

- Fish of the Day**
- Grilled Faroe Island Wild Salmon**  
Broccolini, asparagus, tarragon-verjus aioli