



LIVE MUSIC ALL DAY

HOLIDAY SUPPER
SERVED
11:30AM - 9:30PM

THANKSGIVING *WITH THE BEEHIVE TWIST*

THREE COURSES \$95 PER PERSON
(10 & UNDER \$29)

STARTERS

CHOOSE ONE

LOBSTER & PUMPKIN BISQUE GF

HARVEST CHOPPED SALAD, DIJON VINAIGRETTE, SHALLOTS, HERBS v GF

WHITE BEAN & SESAME DIP WITH VEGETABLE CRUDITÉ v

CRISPY ARANCINI, MOZZARELLA, SHAVED TRUFFLE vG

FALL-OFF-THE-BONE BABY BACK PORK RIBS GF

ENTREES

CHOOSE ONE

ROASTED FREE RANGE TURKEY

*SOURDOUGH STUFFING, WHIPPED POTATOES,
CHARRED BRUSSELS SPROUTS, CRANBERRY COMPOTE
SAGE & ROSEMARY GRAVY*

BOENLESS BEEF SHORT RIB

*SWEET POTATO PUREE, TRUMPET MUSHROOMS, PEARL ONIONS,
BACON LARDONS, BORDELAISE SAUCE*

KING SALMON

RICE & QUINOA PILAF, WILTED SPINACH, PARSLEY SAUCE

WILD MUSHROOM & BLACK TRUFFLE RISOTTO

FALL SQUASH, TRUFFLE vG OR V

DESSERT

CHOOSE ONE

PUMPKIN TART

PANNA COTTA WITH BERRIES GF

CHOCOLATE MOUSSE CAKE

GF = GLUTEN FRIENDLY vG = VEGETARIAN v = VEGAN

MENU SUBJECT TO CHANGE

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELFISH, PEANUTS, TREE NUTS, and MILK. *These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.