

Appetizers



DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach, & goat cheese | served with ginger soy dipping sauce

15

OVEN ROASTED PORK BELLY
House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach

10.5

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with smoked bacon & horseradish Hollandaise

13.5

JUMBO SEA SCALLOPS

A duo of pan seared jumbo sea scallops served atop baby arugula drizzled with white truffle oil & shaved Parmigiano-Reggiano

15

JUMBO LUMP CRABCAKE

Jumbo lumps of local blue crab delicately formed with a bit of peppers & onions, pan sautéed to a thin crisp crust served with our classic ravigote & a petit green salad

18

Soups & Salads



GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage

9

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters, okra

9.5

BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecanwood smoked bacon & Danish blue cheese topped with Dijon mustard vinaigrette

9.75

BISTRO SALAD

Tender baby greens, grape tomatoes & spiced pecans tossed with herb vinaigrette topped with shaved Grana Padano cheese

9.5

LITTLE PILGRIMS MENU

MENU PRICE INCLUDES DESSERT - 13

Dinner

JUNIOR THANKSGIVING DINNER

Oven roasted sliced turkey with mashed sweet potatoes and vegetables

FRIED SHRIMP

Crispy fried Gulf shrimp with French fries & vegetables

FRIED CHICKEN STRIPS

Crispy fried chicken tenders with French fries & vegetables

Dessert

CHOCOLATE BROWNIE

Entrees



WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice, vegetable of the day & lemon butter sauce

29

(sauté of jumbo lump crabmeat +14)

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy

29

MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce & French bread for dipping

28

VEAL OSSO BUCCO

Slowly braised center cut osso bucco served with an assortment of wild mushrooms, Carolina gold rice, & a natural braising reduction sauce enhanced with lemon & fresh thyme

52

TROUT AMANDINE

A fresh fillet of trout dusted with flour and pan sautéed with brown butter & toasted almonds served with haricots vert

33

HONEY GINGER GLAZED PORK CHOP

A 12-ounce pork chop grilled over a wood fire glazed with honey ginger barbequed sauce, served with baby carrots, jasmine rice, & a julienne of vegetables

28

GRILLED LAMB CHOPS

Wood grilled domestic lamb chops served with creamy hash browns & vegetable of the evening finished with natural reduction sauce and mint pesto

48

Thanksgiving Dinner



Cost of entrée includes all three courses

Starters

AUTUMN CHOWDER

A country style bisque rich in potatoes, pecanwood smoked bacon, butternut & acorn squashes

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries, blue cheese, roasted pecans & port wine vinaigrette

Entrees

TANGLEWOOD FARM ROASTED TURKEY

Roasted free range turkey served with sage sausage cornbread dressing, mashed sweet potatoes, haricots vert, cranberry relish, & house made gravy

42

PORK ROAST

Creole mustard crusted roasted loin of pork served with a sauté of orzo, pancetta, & apples with natural pork reduction sauce accompanied by Brussels sprouts

48

STEAK AU POIVRE

A 6-ounce peppercorn crusted, grilled Angus filet of beef served with classic brandy cream sauce & bistro style pommes frites

59

DUCK BREAST

A pepper crusted duck breast served with whole grain farro & homemade duck cranberry sausage finished with natural reduction

45

Desserts

HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel & topped with vanilla ice cream

PUMPKIN PIE

Rich pumpkin custard spiced with cinnamon & nutmeg topped with a buttery crumble served atop crème anglaise

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef