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# Thanksgiving Menu

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**GF** - Gluten Free

**GFO** - Gluten Free Options

## Starters:

Pork Belly Lettuce Wraps \$10 **GFO**

Slow roasted and glazed pork belly, pickled daikon & carrot, and srirachi mayo in lettuce cups. Served with housemade watermelon rind kimchi

Substitute diced tuna dressed in poke sauce for \$4

Fish Dip \$9 **GFO**

Smoked mahi mahi fish dip served with flatbread crackers

Fried Pickles \$8

Housemade pickle spears panko fried, served with tiger sauce and ranch dressing

Shrimp Cocktail \$10 **GF**

Perfectly steamed shrimp served with cocktail sauce

House Cured Bacon Wrapped Scallops \$15 **GFO**

Grilled and glazed with a pomegranate reduction

She Crab Soup

Bowl \$8.5    Cup \$5.5

Escargot \$10

Broiled in our house made garlic butter

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## Entrees:

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Traditional Roast Turkey \$17.99, Kids \$8 **GFO**

**Suggested wine pairing - Acrobat Pinot Gris**

**- Acrobat Pinot Noir**

Baked Ham with Rum Raisin Sauce \$16.99, Kids \$8 **GFO**

Entree's listed above are served with cranberry, walnut, and sage stuffing, roasted garlic or sweet mashed potatoes, turkey gravy, cranberry and apple chutney, vegetable medley, and rolls with butter

Lobster Saute \$34

Lobster, shrimp, and mussels sauteed in a rich diane butter sauce with zucchini, sundried tomatoes, and arugula.

Tossed with penne pasta

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### Seafood Platter \$34

Lobster tail, haddock, scallops, and shrimp crackermeal breaded and fried to perfection

### Almond Crusted Snapper \$34

American Red Snapper almond crusted, served with roasted garlic mashed potatoes and madeira beurr blanc

### Grouper Caponata \$35 **GF**

Charbroiled black grouper served with a grilled vegetable medley, roasted garlic mash, and topped with a lemon vinaigrette

### Blackened Salmon Salad \$18 **GF**

Blackened salmon, cashew crusted goat cheese, dried fruits, bell pepper, and sunflower seeds served on greens.  
Horseradish Louie Dressing

### Mahi Mango \$29

Panko fried Mahi served with mango salsa

### Chicken Stack \$21 **GFO**

Blackened chicken breast served on top a yukon gold potato cake, ginger soy glazed edamame, topped with srirachi aioli and wasabi aioli

### Ribeye Gorgonzola \$31 **GF**

Grilled ribeye topped with bacon bits, carmelized onions, and gorgonzola cheese

### Beef Wellington \$36

Filet topped with dijon, prosciutto, and mushroom duxelle.  
Baked to perfection in puff pastry

### Norwoods Filet \$34 **GFO**

Two 4 oz filet medallions served on a yukon gold potato cake, topped with cabernet demi glace, chive oil, and fried pickled red onion.

Add grilled shrimp for \$13

### Dessert:

Pumpkin Pie \$3.5 or Pecan Bourbon Pie \$5.25

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Thank you for celebrating your holiday with us!

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