

Thanksgiving at DRIFTHOUSE by David Burke

CLOTHESLINE BACON (\$24)

½ DOZEN Bay oysters (\$21)

Prix Fixe \$65 Per Person

APPETIZERS choice of:

SHELLFISH BISQUE

Creamy Shellfish Bisque
With Crispy Shrimp Firecrackers
(\$3 supplement)

TUNA CARPACCIO

Shaved Artichoke, Arugula, Crostini, Kalamata
Olives, Lemon, Olive Oil, Sea Salt

MARKET SALAD

Baby Greens, Apple, Goat Cheese,
Toasted Marcona Almonds,
Roasted Lemon Vinaigrette

PRETZEL CRUSTED CRAB CAKE

Tomato Jam, Orange Chipotle Aioli
(\$3 supplement)

BURRATA

Arugula, Roasted Beets, Pecans,
Balsamic Glaze

MAIN choice of:

ROASTED TURKEY

Stuffing, Brussels Sprouts, Candied Sweet Potatoes,
Cranberry Orange Compote, Giblet Gravy

BUTTERNUT SQUASH GNUDI

Tuscan kale, brown butter, parmesan

SALMON

Roasted Beets, Sauteed Greens, Parsnip Puree, Crispy Shallots

BEEF TENDERLOIN AND VEAL BOLOGNESE

Ricotta Gnocchi, Pecorino Romano, Crispy Basil

16oz PRIME GRADE RIBEYE

Broken Potatoes, B1 Sauce (\$12 supplement)

SCALLOP & OCTOPUS VERACRUZ

Tomato, Green Olives, Capers, Broccoli

CRAB STUFFED 1.25lb LOBSTER

zoodles, drawn butter (\$10 supplement)

DESSERT choice of:

A SELECTION OF SEASONAL DESSERTS

Seasonal Pies, Cakes & Ice Cream

SIDES EACH \$10

CRISPY BRUSSELS SPROUTS – horseradish cream

BRAISED RED CABBAGE

ANGRY BROCCOLI – chili, lemon zest

HOUSE or HIPSTER FRIES

KIDS 10 and UNDER | \$35

Choice of KIDS TURKEY PLATE | PASTA WITH CHOICE OF SAUCE | BURGER | CHICKEN FINGERS

Menu subject to change

DRIPTHOUSE



BAR

GRILL

BY

DAVID BURKE