



Fall Harvest Thanksgiving

Thursday November 23, 2017



FEATURED COCKTAIL

HOMEMADE CRANBERRY SANGRIA \$13 glass / \$35 pitcher

SOUP:

BUTTERNUT SQUASH SOUP crushed pistachio dust and dried cranberry garnish Cup 8 / Bowl 10

APPETIZERS

FRESH FLORIDA STONE CRABS - ask your server for sizes and prices

PROSCIUTTO & IMPORTED MARINATED ARTICHOKE HEARTS (with stem) grilled; over Ruliano 24 month aged sliced thin, shaved Reggiano Parmigiano cheese, olives and Evoo 16

FRIED CALAMARI "TWO WAYS" wasabi aioli & sweet Thai chili sauce or plum tomato sauce 11

BEEFSTEAK TOMATOES and FRESH HOUSEMADE MOZZARELLA fresh basil and EVOO 10

BAKED JUMBO LUMP CRABMEAT STUFFED SHRIMP (3) scampi sauce 18

SHISHITO PEPPERS grilled; tossed in EVOO and sea salt; topped Grana Padano cheese 8

GRILLED OCTOPUS; Mediterranean olives, roasted red peppers, extra virgin olive oil 15

SIZZLING NUESKE'S THICK-CUT APPLEWOOD SMOKED BACON (2pc) house B.B.Q. sauce 14

"ALL KALE" CAESAR SALAD our Caesar salad made with fresh "organic" baby kale 10

O'TORO ROLL fatty tuna, tobiko, scallions, spicy mayo and avocado inside & out 28

R.P.T SPECIAL ROLL king crab, shrimp tempura, avocado, cucumber, tobiko and spicy mayo 25

ANDY'S SPECIAL ROLL spicy tuna & yellowtail inside topped with tuna & Hass avocado 20

SELECTION OF EAST AND WEST COAST OYSTERS (6 pc.)

Blue Point (NY), Kumamoto (CA), Cape May Salts (NJ), Fisher Island (NY), Wellfleet (MA), Hood Canal (WA) 19

ENTREES

TRADITIONAL HAND CARVED THANKSGIVING ROASTED TURKEY

fresh fennel sausage & herb stuffing, whipped potatoes, old fashioned gravy, fresh cranberry sauce 27

HAND CARVED BAKED VIRGINIA HAM pineapple sauce and mashed sweet potatoes 24

BONE-IN FILET MIGNON chargrilled; Bordelaise sauce and two jumbo cut onion rings 46

VENISON RACK CHOPS (2 pc.) marinated and grilled; cremini mushroom risotto and port wine reduction 29

DOUBLE CUT LONG BONE "BERKSHIRE" PORK CHOP chargrilled; hot peppers (Italian and red hot cherry) 35

VEAL OSSO BUCO slow roasted; mashed potato 42

LONG ISLAND DUCK (half) oven roasted; wild rice and black cherry sauce 30

OVEN ROASTED PRIME RIB OF BEEF "RANCHERS CUT" –with bone; natural au jus 48

ATLANTIC HALIBUT broiled; bearnaise 35

SUSHI GRADE TUNA wasabi and sesame crusted; ginger soy scallion sauce 39

FLORIDA RED SNAPPER sautéed; Vera Cruz (plum tomato, green olives, pimentos, onions and thyme) 30

FILLET OF SOLE broiled, lemon beurre blanc 26

GRILLED PRIME "DRY AGED" RIB-EYE grilled; Kona dry rub and shallot butter 45

COLORADO RACK OF LAMB broiled; homemade pepper jelly (4 Bone) 50

SIDES: Homemade Neuske's Bacon Mac & Cheese 12 Sweet Potato Mashed 8 Parmesan /Truffle French Fries 10

Brown Sugar Roasted Acorn Squash 8 Sautéed Broccoli Rabe Garlic & Evoo 10

Sautéed Hand Turned Baby Carrots Maple Glazed 9 Sautéed Brussels Sprouts with Applewood Smoked Bacon 10

DESSERTS: TAHITIAN VANILLA CRÈME BRULEE 10 PUMPKIN CHIFFON PIE 10 HOMEMADE BLUEBERRY PIE 10

CHOCOLATE BANANA CREAM PIE 10 BOYLANS ROOT BEER FLOAT 9

PEANUT BUTTER PRETZEL FUDGE SWIRL GELATO 9 CREAMSICLE GELATO 9

CHERRY CHOCOLATE CHUNK GELATO 9 CRANBERRY ORANGE SORBET 9 GRAHAM SLAM GELATO 9