

*Happy Thanksgiving
and thanks for choosing to celebrate this
day with us.*

The Entrees

Pan Seared Grouper

sage caper brown butter – scalloped potatoes – fresh vegetables
29

Bayfront Prime Rib

*your choice of cut – rubbed with Bayfront herb crust –
whipped potatoes – fresh vegetables*
12 oz – 28 14 oz – 32 16 oz – 36

Fresh Grilled Salmon

whipped potatoes – braised fennel – Montrachet cream
25

Chef Marbin's Butterfish

*miso yaki marinated butterfish served over delicate
wasabi mashed potatoes & sweet chili stir fry*
31

Filet Mignon

*8 ounce filet - cabernet demi-glace -
creamy golden mashed potatoes - fried leeks*
30

Traditional Thanksgiving Dinner

*turkey – ham – andouille stuffing – cranberry sauce –
mashed potatoes – mixed vegetables – sweet potato
w/marshmallow
choice of pumpkin or key lime pie
adult - 29 child (under 12) – 16*

The Wines

By the glass or bottle

Schramsberg Brut Rose 2007

Founded in 1862 by a German immigrant barber, Jacob Schram, the winery established itself as the premier sparkling wine producer in America under the guidance of now deceased Jack Davies and his wife Jaime. Their son Hugh produced The Brut Rose 2007, most strongly influenced by bright, flavorful Pinot Noir grown in Carneros, Anderson Valley and the Sonoma and Marin County coastal areas. A few small lots of Pinot Noir are fermented in contact with their skins to add depth and subtle color to this unique sparkling wine. Chardonnay gives spice, structure and length on the palate.

Perfect to celebrate the joy of family and friends on this special day.

Glass 17 Bottle 70

Iron Horse Unoaked Green Valley, Sonoma Chardonnay 2010

The current vintage was awarded 90 points by Wine Enthusiast. Seven Heimoff said " There is no oak in this Chardonnay, but it is so rich you don't even notice. It's all pure, ripe, pineapple, range and lime fruit, accompanied by tart, clean Green Valley acidity. Match it with Grouper, Salmon or Snapper today. A Wine Enthusiast 90 point wine.

Glass 15 Bottle 35

Freemark Abbey Napa Cabernet Sauvignon '07

On the nose, this wine shows black currant, blackberry compote, juniper berry and dark chocolate, with cinnamon and clove. The oak is well integrated with a slight nuance of aromatic cedar. The flavor has full cherry-berry notes with cassis and a fleshy mid-palate over a bed of resolved tannins. A very inviting wine, it is full flavored from start to finish, and a perfect wine with our Prime Rib today.

Glass 28 Bottle 76

Jayson Sonoma Pinot Noir '07

This wonderful Pinot from the heart of the Sonoma's Russian River Valley expresses itself with lots of fruit and a soft but very long finish. This is probably the most delightful and enchanting wine on our list. Enjoy this wine with your traditional Thanksgiving dinner and you'll add to the festive nature of the day.

Glass 31 Bottle 68

We proudly offer these wines as ideal pairings for our menu today. Please feel free to look over our complete wine list for other selections that may be interesting. Our staff will be happy to discuss our wines with you to ensure your selection meets your expectation. "In Vino Veritas"