347 GRILLE
BY COACH SHULA

THANKSGIVING DAY MENU

STARTER

CHOICE OF ONE

HOUSE SALAD | CAESAR SALAD

ROASTED BUTTERNUT SQUASH BISQUE

ENTRÉES

CHOICE OF ONE

TRADITIONAL TURKEY PLATE

Hand carved citrus herb crusted turkey, giblet gravy, smashed potatoes, cornbread stuffing, chef's green bean casserole, apple cranberry chutney

BRAISED BEEF SHORT RIB

Braised beef short rib, wild mushroom port demi-glace, smashed potatoes, Brussels sprouts

STEAKHOUSE THANKSGIVING

Includes choice of two sides
8oz Filet +9 | 14oz NY Strip +6
14oz Ribeye +6
22oz Dry Aged Cowboy +70

PECAN CRUSTED SALMON

Orange ginger Beurre blanc, smashed potatoes, chef's green bean casserole

SIDES

FAMILY-STYLE (SERVES 3-4) **+16**

SWEET POTATO CASSEROLE

Bourbon, molasses, Dutch streusel

CRISPY ROASTED BRUSSELS SPROUTS

Bacon, balsamic glaze

SMASHED POTATOES

Red potatoes, garlic butter

MACARONI AND CHEESE

Four cheese

DESSERTS

CHOICE OF ONE

SWEET POTATO AND MAPLE CHEESECAKE

Chantilly cream

TRIPLE BERRY TARTLET

Vanilla Häagen-Dazs ice cream

67 ADULTS | **20** CHILDREN 12 & UNDER

Plus tax and gratuity. Children's meal includes turkey plate only.