



THE SHADMOOR
RESTAURANT

THANKSGIVING DINNER
NOVEMBER 26TH, 2020

\$69 PRE-FIXE

Choice of one

APPETIZERS

LOBSTER BISQUE OR CHESTNUT SOUP

BABY KALE SALAD WITH SHRIMP

RED APPLES, CROUTONS, GOAT CHEESE,
LEMON MUSTARD DRESSING

CRAB CAKE

SUPER LUMP CRAB MEAT, QUINOA SALAD AND MISO AIOLI

MAIN COURSE

ROASTED TURKEY

SLOWLY OVEN ROASTED ORGANIC TURKEY WITH FRESH HERBS, GRAVY,
GREEN BEANS, YELLOW CORN, SWEET POTATO PUREE,
CRANBERRY SAUCE

GRILLED RIB EYE STEAK

SAUTÉED ASPARAGUS
ROASTED FINGERLING POTATOES,
CHIMICHURRI OR GREEN PEPPERCORN SAUCE

HALIBUT

BROILED HALIBUT,
BUTTERNUT SQUASH PUREE,
ORANGE AND SAFFRON SAUCE

DESSERTS

SERVED WITH TAHITIAN VANILLA ICE CREAM

PUMPKIN PIE

APPLE STRUDEL

CHOCOLATE LAVA CAKE

10AM TO 10PM

RESERVATIONS REQUIRED DUE TO LIMITED COVID SEATING

