



# Thanksgiving



## *at the Shoals*

Entrees include fresh, warm French bread and herb butter  
Choice of soup or salad and dessert

### Starters

Choice of One

Roasted Butternut Squash Soup with Corn, Carrots, and Sage

Carpinteria Butter Lettuce, Grapefruit & Pears Salad  
Feta Cheese, Pomegranate, Dried Cranberries & Mango Vinaigrette

Shoals Caesar Salad

### Entrees

Organic Free Range Herbal Roast Turkey with Garlic Mashed Potatoes, Crispy Sage, Porcini  
Mushroom Gravy, Green & Yellow Vegetables, and Yams and Corn Bread Stuffing  
77.95

Butternut Squash Ravioli with Porcini Cream Sauce and Sautéed Veggies  
72.95

Pan Seared Pacific Salmon with White Beans Ragout & Veggies, Dill Crab Mix Beurre Blanc  
84.95

Grilled Filet Mignon with Saffron Risotto and Wine Reduction Sauce and Sautéed Vegetables  
89.95

Grilled Australian Rack of Lamb with Peruvian Fingerling Potatoes, Crusted with  
Dijon Mustard & Fresh Mint, Garlic, and Lamb Au Jus, Sautéed Seasonal Vegetables  
89.95

### Choice of Dessert

Pumpkin Cheesecake

Flourless Chocolate Cake with Berry Glaze on the Top  
Our Famous Shoals Banana Reef featuring McConnell's Ice Cream

Children's Menu Available: Ages 11 and Under  
20% Service Charge Will Be Added To The Bill