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 brown butter and crispy sage

Organic Baby Kale with candied pecans, pear, feta cheese, pomegranate, dried cranberries & passion fruit vinaigrette

Shoals Caesar Salad

Entrees

Herb-Roasted Organic Free-Range Turkey garlic mashed potatoes, traditional cornbread stuffing, candied yams, seasonal vegetables, and porcini mushroom gravy with crispy sage
94

Pumpkin and Cheese Ravioli
wild mushrooms, brown butter–sage sauce, and seasonal vegetables
88

Pan Seared Pacific Salmon
white bean ragout, seasonal vegetables, and tarragon-infused lobster nage
94

Grilled Filet Mignon
Gorgonzola mashed potatoes, red wine reduction, and sautéed seasonal vegetables
Add grilled prawns +$11
108

Grilled Free Range, Australian Rack of Lamb
rosemary-mint jelly, mashed potatoes, and sautéed seasonal vegetables
104

Choice of Dessert

Pumpkin Cheesecake
Flourless Chocolate Cake with berry glaze
Our Famous Shoals Banana Reef
with Vanilla Ice Cream

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

