LUXE

STEAKHOUSE & CELLAR

starters

GOAT CHEESE & HERB-STUFFED MUSHROOMS
MUSHROOMS FILLED WITH GOAT CHEESE AND HERBS 16

FILET & SWEET POTATO PAVÉ
CRISP SWEET POTATO PAVÉ TOPPED WITH SLICED FILET, HORSERADISH CRÈME FRAÎCHE, AND FRESH CHIVES 18

soups & salads

BUTTERNUT SQUASH BISQUE
FINISHED WITH MAPLE CRÈME FRAÎCHE, TOASTED PEPITAS, AND NUTMEG 9

HARVEST BABY GEM SALAD
BABY GEM LETTUCE AND FRISÉE WITH SHAVED APPLE, DRIED CRANBERRIES, CANDIED PECANS, AND CIDER-MAPLE VINAIGRETTE

entrees

HERB-ROASTED TURKEY BREAST
SERVED WITH CORNBREAD STUFFING, CRANBERRY SAUCE, GREEN BEAN CASSEROLE, AND GRAVY 31

GUINNESS-BRAISED SHORT RIBS
FINISHED WITH ROSEMARY DEMI-GLACE AND SERVED WITH ROASTED GARLIC MASHED POTATOES AND GLAZED BABY CARROTS 36

LOBSTER & PUMPKIN RAVIOLI
PUMPKIN-FILLED RAVIOLI WITH BUTTER-POACHED LOBSTER, SAGE CREAM, TOASTED HAZELNUTS, AND FRESH CHIVES 42

BROWN SUGAR BOURBON HAM
SERVED WITH MAPLE SWEET POTATO CASSEROLE, ROASTED POTATOES, AND A BOURBON GLAZE 29

16 OZ. DELMONICO STEAK
SERVED WITH SAGE-AND-THYME ROASTED POTATOES, GRILLED ASPARAGUS, AND BUTTERNUT SQUASH BÉARNAISE 62

8 OZ. CENTER-CUT FILET MIGNON
TOPPED WITH OUR HOUSE-MADE TRUFFLE BUTTER, SERVED WITH MUSHROOM RISOTTO AND ROASTED BRUSSELS SPROUTS 64

THANKSGIVING DUO
HERB ROASTED TURKEY BREAST AND BROWN SUGAR GLAZED HAM, PAIRED WITH STUFFING, CRANBERRY SAUCE AND ROASTED POTATOES 34

CHILEAN SEA BASS WITH CRANBERRY BEURRE BLANC
ROASTED SEA BASS WITH A DELICATE CRANBERRY BEURRE BLANC, PARMESAN RISOTTO, AND ROASTED BROCCOLINI 48

desserts

BASQUE PUMPKIN CHEESECAKE
SERVED WITH WARM PUMPKIN-SPICED CARAMEL SAUCE AND BROWN SUGAR WHIPPED CREAM

APPLE PECAN SPICE CAKE
SPICE CAKE LAYERED WITH PECAN AND APPLE PIE FILLING, FINISHED WITH CINNAMON BUTTERCREAM