

Chef Inspired Cocktails

Apple Cider Mimosa

Taittinger champagne, apple cider rimmed with sugar and cinnamon \$12

Cranberry Mule

Deep Eddy cranberry vodka, ginger beer, fresh mint and lime \$10

Caramel Apple Mule

Four Roses bourbon, apple cider, ginger beer and caramel \$10

Thanksgiving at Red Fish

Choice of First Course

Oysters Savannah

Shrimp, crabmeat, smoked bacon topped with cheddar cheese

Jumbo Lump Crab Cake

Grilled corn salsa, roasted red pepper aioli

Wild Mushroom Puff Pastry

Assortment of wild mushrooms, spinach, pine nuts and goat cheese with roasted butternut squash cream sauce

Choice of Soup or Salad

Autumn Salad

Mixed greens with apples, pears, dried cranberries and pumpkin seeds with balsamic vinaigrette

Crab and Corn Chowder

Choice of Entrée

Fresh Roasted Joyce Farms Free Range Turkey

with pan roast giblet gravy

“1855” Roast Prime Rib

served with au jus with horseradish cream

Cranberry Dijon Glazed Scottish Salmon

all entrees include the following

whipped Yukon gold potatoes ~ sage & sausage stuffing

French beans almonline ~ maple roasted butternut squash and brussel sprouts

homemade cornbread ~ assorted rustic rolls ~ cranberry relish

Choice of Dessert

Homemade Pumpkin Pie

with sweet whipped cream

Deep Dish Pecan Pie

with dark chocolate gelato

Caramel Apple Cranberry Crisp

with cinnamon cream anglaise

Adults \$47

Children \$17

For today's holiday red fish adds 20% gratuity to all checks.