

## *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**

Charred corn salsa and chipotle ranch

#### **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

#### **Roast Black Angus Prime Rib**

served with au jus and horseradish cream

#### **Grilled Scottish Salmon**

with ginger plum glaze

#### **all entrees include the following**

whipped Yukon gold potatoes ~ sage & sausage stuffing

French beans almondine ~ maple roasted butternut squash and brussel sprouts

homemade cornbread ~ assorted rustic rolls ~ cranberry relish

### Choice of Dessert

#### **Homemade Pumpkin Pie**

with sweet whipped cream

#### **Pecan Pie Tart**

with dark chocolate gelato

#### **Caramel Apple Cranberry Crisp**

with brown sugar cinnamon ice cream

Adults \$55

Children \$23

*For today's holiday Red Fish adds 20% gratuity to all checks.*