

# TIDE ROOM

## APPETIZERS

**Baby Kale Salad** | Poached Cranberries, Goat Cheese, Roasted Butternut Squash, Marcona Almonds, Balsamic

**Caesar Salad** | Romaine Hearts, Shaved Parmesan, Garlic and Herb Croutons, House Dressing

**Maryland Cream of Crab** | Dry Sherry, Maryland Crab, Old Bay

**Deviled Eggs** | Old Bay, Chives (Add crab +4)

## ENTREES

**Herb Roasted Turkey** | Red Skin Mashed Potatoes, Cornbread Dressing, Green Bean Casserole, Cranberry Sauce, Pan Gravy

**Pineapple Glazed Ham** | Mac and Cheese, Roasted Brussels Sprouts, Cornbread Dressing, Cranberry Sauce

**Jail Island Salmon** | Sweet Potato Puree, Green Beans, Cranberry Drizzle

**Bourbon Shrimp** | Spinach, Peppers, Onions, Dijon Cream, Fettucine Pasta

**Pleasant Valley Farm Hanger Steak** | French Fries, Broccoli, Horseradish Cream

**Maryland Crab Cake +5** | Garlic Mashed Potatoes, Grilled Asparagus, Old Bay Sauce

## DESSERTS

**Apple Pie, Pecan Pie, Smith Island Cake, Pumpkin Pie**

*Thanksgiving*

3 COURSES | \$50