

# THANKSGIVING MENU

20% GRATUITY ADDED TO ALL CHECKS

## THE OPENING ACT

### CRISPY CALAMARI

*Tiny Drop Peppers, Marinara* 19

### FAMOUS WOOD GRILLED OCTOPUS

*Fennel, Capers, Red Onion, EVOO* 21

### AEGEAN ESCARGOT

*Herb Butter Sauce, Feta Cheese, Vines' Housemade Crostini* 16

### BEEF CARPACCIO

*Fresh Capers, Shaved Shallots, Cracked Peppercorn Medley, Micro Greens, Truffle Oil, Parmesan* 21

### ALASKAN KING CRAB LEGS

*Per 1/2 Lb Hot or Chilled* MKT

### ARTICHOKE TOMATO & ARUGULA FLATBREAD

*Artichokes, Heirloom Tomatoes, Feta, Caper Berries, Red Onions, Arugula, Balsamic Glaze, Truffled Garlic Oil* 15

### BLACK & BLEU FLATBREAD

*Marinated Prime Steak, Blue Cheese, Red Onions, Mushrooms, Garlic Oil, Tiny Drop Peppers* 15

## SOUPS & SALADS

### LOBSTER BISQUE

*Crème Fraiche, Chives* 16

### VINES SALAD

*Mixed Greens, Beets, Pistachios, Tomato, Goat Cheese* 13

### FORK & KNIFE CAESAR SALAD

*Romaine Hearts, Pancetta, Croutons, Shaved Parmesan, White Anchovies* 14

## ACCESSORIES

### MAC N' CHEESE

*Bacon* 14 | *Truffle* 17 | *Lobster* 23

### PARMESAN FRENCH FRIES

*Herbs, Truffle Aioli* 12

### WHIPPED POTATOES

*Scallions* 13

### GRILLED ASPARAGUS

*Bearnaise Sauce* 13

### ROASTED BRUSSELS SPROUTS

*Pancetta, Caramelized Onions* 14

### WILD MUSHROOMS

*Fresh Herbs* 16

## INDULGENCES

### BOURBON PECAN PIE

*Swirl Of Bourbon Caramel Sauce* 12

### SWEET POTATO BREAD PUDDING

*Sweet Potato Creme Cheese Filling, Candied Pecans, Topped With Cinnamon Crème Anglaise* 12

### BLACK & WHITE CHOCOLATE CHEESECAKE

*Fudge Brownie Crust and a New York Dark Chocolate Cheesecake, Haloed by a White Chocolate Mousse, with Chocolate Ganache Drizzle* 15

## THANKSGIVING DINNER

ADULTS

43

CHILDREN UNDER 12

18

### MAIN COURSE

#### ROASTED TURKEY BREAST

*Pan Gravy, Herbed Stuffing, Sautéed Green Beans, Roasted Butternut Squash, Cranberry Sauce*

### DESSERT COURSE

SWEET POTATO BREAD PUDDING or BOURBON PECAN PIE

## SHELLFISH PLATTERS

### INTIMATE | MKT

*Chilled Maine Lobster Tail, Classic Chilled Shrimp (5), 1/2# Alaskan King Crab, Oysters on the Half Shell (6)*

### GATHERING | MKT

*Two Chilled Maine Lobster Tails, Classic Chilled Shrimp (10), 1# Alaskan King Crab, Oysters on the Half Shell (12)*

## PRIME WOOD-FIRED STEAKS

**FILET MIGNON** 10oz, Demi-Glace 54

**PRIME RIBEYE** 18oz, Horseradish Cream 60

**PRIME NEW YORK STRIP** 14oz, Demi-Glace 53

**PRIME TOMAHAWK RIBEYE** 32oz, Horseradish Cream, Truffle Butter 128

## THE MAIN EVENT

### FAROE ISLAND SALMON

*Chipotle Soy Glaze, Yuzu Pickled Daikon & Carrots, Kale Kimchi, Cilantro Oil* 41

### AWARD WINNING PAN SEARED CHILEAN SEA BASS

*Red Shrimp Risotto, Asparagus, Basil-Citrus Beurre Blanc* 52

### AUSTRALIAN LAMB & SCALLOPS

*Mint Pesto, Artichoke, Caper Berries, Red Onion, Sun Dried Tomatoes* 57

### TRADITIONAL PAPPARDELLE BOLOGNESE

*Veal, Pork, Bison, And Beef Ragout, Ricotta, Basil, Parmigiano-Reggiano* 34

### VINES FAMOUS CIOPPINO

*Lobster, King Crab, Scallops, Shrimp, Sea Bass, Tomato-Saffron Broth* 60

### GRILLED CURRIED CAULIFLOWER STEAK

*Marinated Cauliflower Steak, Vegan Mint Pesto, Toasted Cashews, Heirloom Tomato Confit* 29

WINE BY THE GLASS

BUBBLES

SPARKLING

Gambino, Italy 10

PROSECCO

Gancia, Italy 12

ROSE

Mumm Rose, Napa 19

CHAMPAGNE

Piper Heidsieck, France 25

ROSE

ROSE

Borsao, Spain 11

ROSE

Whispering Angel, France 16

WHITE

FEATURED WHITE WINE

Sommelier Selected 10

MOSCATO

Annalisa, Italy 13

RIESLING

Schmitt Sohne, Germany 12

PINOT GRIGIO

Caposaldo, Italy 12

SAUVIGNON BLANC

Crossings, New Zealand 12

BORDEAUX BLANC

Comtesse de Malet Roquefort, France 14

GRENACHE BLANC

Priest Ranch, Napa 15

CHARDONNAY

Laroque, France 11

CHARDONNAY

Merryvale Starmont, Carneros 17

CHARDONNAY

Frog's Leap, Napa 20

RED

FEATURED RED WINE

Sommelier Selected 10

PINOT NOIR

Ryder Estate, Central Coast 11

PINOT NOIR

Cloudline, Willamette Valley 15

PINOT NOIR

The Calling, Monterey 20

MALBEC

Chakras, Argentina 12

CHIANTI

Cecchi, Tuscany 12

RIOJA

Carlos Serres Crianza, Spain 13

MERLOT

Robert Hall, Paso Robles 13

SUPER TUSCAN

Lucente, Tuscany 18

RED BLEND

Ferrari Carano Siena, Sonoma County 16

RED BLEND

Orin Swift 8 Years in the Dessert, California 25

CABERNET

Grayson, California 12

CABERNET

Ramsay, North Coast 16

CABERNET

Beringer, Knights Valley 22

CABERNET

Mt Veeder, Napa 26

FEATURED COCKTAILS 15

FABULOUS

BUTTERFLY COOLER

EG Rosemary & Lavender Vodka, Butterfly Pea Flower Tea Syrup, Fresh Lemon

SOUTH BEACH TAN

Absolut Citron, Don Q Coco, Pineapple & Cranberry Juice

SOOTHING THYME

Gray Whale Gin, Monin Lavender, Fresh Lemon Juice, Coconut Water

SPRITZ & GIGGLES

Aperol, St. Germain Elderflower, Sparkling Wine

FRENCH ROYALTY

Lillet Blanc, Fresh Lemon Juice, Scrappy's Lavender Bitters, Prosecco

FEISTY

JUST CALL ME RITA

Cazadores Anejo, Fresh Lime, Agave Syrup, Black Lava Salt

TIPSY TITO'S LEMONADE

Seasonally Inspired & Freshly Crafted Tito's Lemonade

THE REPUBLICS OLD FASHIONED

Brugal 1888 Rum, Scrappy's Lavender Bitters, Housemade Southern Sweet Tea

PURPLE ORCHID

Van Gogh Acai, Fresh Lemon, Blackberries, Moscato

LONE STAR GIMLET

Tito's Vodka, Muddled Cucumber & Mint, Fresh Lime Juice

FIERCE

SUNBURST PALOMA

Maestro Dobel Diamante, Agave Syrup, Jalapeno, Grapefruit Bitters, Grapefruit Choose your heat SPF 30 / SPF 15

BERRY REDEMPTION

Redemption Bourbon, Agave Syrup, Blackberries, Fresh Mint, Lemon Juice

DIABLOS MULE

Maestro Dobel Diamante Tequila, Q Ginger Beer, Fresh Lime

POT OF GOLD

Gray Whale Gin, Lemon Juice, Harvest Raw Honey, Shaved Nutmeg

ROSES OLD FASHIONED

Four Roses Bourbon, Demerara Syrup, Angostura Bitters, Amarena Cherry

BEER

AMERICAN CRAFT

GOOSE ISLAND

India Pale Ale 7

SWEETWATER 420

Pale Ale 6

KONA BIG WAVE

Golden Ale 6

ELYSIAN SPACE DUST

India Pale Ale 7

IMPORTS

STELLA ARTOIS

Belgian Pilsner 7

ESTRELLA JALISCO

Mexican Pilsner 7

BECKS

German Pilsner 6

HOEGAARDEN WHITE

Belgian Wheat 7

AMERICAN CLASSICS

BUD LIGHT

Pale Lager 6

MICHELOB ULTRA

Pale Lager 6

LANDSHARK

Lager 6

O'DOUL'S

Non Alcoholic 6