

# VINES



## Thanksgiving Menu

### APPETIZERS

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Crispy Calamari	18
Tiny drop peppers, marinara	
Fire Grilled Octopus	20
Fennel, capers, onion, lemon, EVOO	
Escargots	16
Herb Butter, Feta, Toast Points	
Beef Carpaccio	20
Capers, shallots, parmesan, truffle oil	
Alaskan King Crab Legs	MKT
Per ½ Lb Hot or Chilled	
Lobster Bisque	14

### SALADS

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Vines Salad	12
Mixed greens, beets, pistachios, tomato, goat cheese	
Caesar Salad	12
Romaine, pancetta, croutons, parmesan	
Greek Salad	16
Cucumber, Tomato, Pepperoncini, Olives, Red Onion, Feta	

### CHEF COMPOSED ENTREES

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Faroe Island Salmon	39
Asparagus, tomato confit, fingerling potatoes, dill sauce	
Pan Seared Chilean Sea Bass	49
Rock Shrimp risotto, asparagus, basil citrus beurre blanc	
Double Cut Lamb Chops	52
Whipped potatoes, broccolini, Demi Glace	
Papardelle Bolognese	29
Beef, veal, pork ragu, ricotta, basil, Parmigiano-Reggiano	

### STEAKS FROM THE GRILL

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Center Cut Filet Mignon 8oz	48
Center Cut Filet Mignon 12oz	59
Prime Ribeye 18oz	52
Prime New York Strip 14oz	49

### SIDES TO SHARE

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Truffle Mac n' Cheese	17
Herb Crumb	
Bacon Mac n' Cheese	13
Herb Crumb	
Parmesan Herb Fries	11
Truffle aioli	
Whipped Potatoes	11
Chives	
Roasted Brussels Sprouts	14
Pancetta, caramelized onions	
Wild Mushrooms	16
Fresh herbs	
Grilled Asparagus	14
Bearnaise Sauce	
Garlic Spinach	12
Creamed Spinach	14

### A LA CARTE DESSERTS

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Pumpkin Cheesecake	12
Key Lime Pie	12
Chocolate Spoon Cake	14

### THANKSGIVING SPECIAL

Adults	39
Children under 12	16

#### Main Course

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

#### Dessert Course

Pumpkin Cheesecake  
Or  
Chocolate Lava Cake