

## STARTERS

**Beef Carpaccio** 20.5  
**Shrimp Cocktail** 23  
**Grilled Artichoke** 16  
**Butternut Squash Soup** 8

# *Happy Thanksgiving*

## SALADS

**Mixed Greens Salad** 10.5  
**Wedge Salad** 14.8  
**Caesar Salad** 11.8  
**Cork Salad** 14.8

## HOLIDAY SPECIALS 39.5

*Served with homemade dressing, turkey gravy (GF), mashed potatoes steamed broccoli, and cranberry sauce*

**Barber's Local Roast Sliced Turkey**

**Baked Glazed Ham**

**Turkey and Ham Combination**

**Children's Portions** 14.5 (Ages 12 & under)

## ENTREES

**Roast Prime Rib** 56

*With horseradish cream sauce, au jus, mashed potatoes and steamed broccolini*

**Pepper Steak** 59

*Filet Mignon topped with peppercorn sauce, served with mashed potatoes and broccolini (GF)*

**Sake Salmon** 38

*Marinated in sake and ginger, served with jasmine rice, stir-fried vegetables and a ginger soy butter sauce*

**Sea Scallops** 45

*Corn crusted and sautéed with a chili lime butter, served with seared spinach and mashed potatoes (GF)*

**Lobster Mac & Cheese** 52

*Butter poached Maine lobster, mascarpone, beurre-blanc*

**Grilled Cauliflower** 24.5

*Grilled cauliflower with wild mushrooms, roasted tomato sauce and chimichurri (Vegan)*

**Spinach and Ricotta Ravioli** 32

*In a sage brown butter sauce with an arugula salad*

## DESSERT 11

**Pumpkin Pie**

**Pecan Pie**

**Mud Pie**

**New York Cheesecake**

**Chocolate Mousse** (GF)

**Sorbet** (GF)