

Happy Thanksgiving

STARTERS & SALADS

Beef Carpaccio 24 **Mixed Greens Salad** 10.5 **Shrimp Cocktail** 23 **Wedge Salad** 14.8

Grilled Artichoke 16 **Caesar Salad** 11.8 **Butternut Squash Soup** 8 **Cork Salad** 14.8

HOLIDAY SPECIALS 39.5

*Served with homemade dressing, turkey gravy (GF),
Roasted garlic mashed potatoes, steamed broccolini, 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, roasted garlic mashed potatoes and steamed broccolini

Pepper Steak 59

*Filet mignon topped with peppercorn sauce, served with
roasted garlic mashed potatoes and honey glazed carrots (GF)*

Sake Salmon 38

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

Seared Beef Tips 39

Prime ribeye, wild mushrooms, leeks, with roasted garlic mashed potatoes in tomato and thyme demi-glace (GF)

Sea Scallops 46

Corn crusted and sautéed, served with a chili lime butter, seared spinach and sweet potato mash (GF)

Wild Mushroom Risotto 26

Farro risotto with wild mushrooms, roasted tomato sauce, chimichurri and crispy leeks (Vegan)

Fettuccine Alfredo 32

House made fettuccine in a sage brown butter alfredo with sweet peas (VG)

DESSERT 11

Pumpkin Pie **New York Cheesecake** **Pecan Pie** **Mud Pie**

Chocolate Mousse (GF) **Sorbet** (GF)