

STARTERS

Happy Thanksgiving

SALADS

Artisan Bread Service 3

Shrimp Cocktail 23

Grilled Artichoke 16

Butternut Squash Soup 8

Mixed Greens Salad 10.5

Wedge Salad 14.8

Caesar Salad 11.8

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 broccoli

Pepper Steak 59

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

Seared Beef Tips 39

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

Sake Salmon 38

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

Sea Scallops 46

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

Wild Mushroom Risotto 26

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

DESSERT 12

Pumpkin Pie

New York Cheesecake

Pecan Pie

Sorbet (GF)

Chocolate Mousse (GF)

Mud Pie