

## THANKSGIVING SPECIALS

*Give thanks with a grateful heart*

### Soup

#### Spiced Pumpkin Soup

\$10

### Appetizers

#### Spinach and Roasted Pumpkin Salad

*pickled onion, garlic crouton, toasted pumpkin seeds,  
pomegranate and shaved graviera cheese*

\$20

#### Grilled Halloumi Cheese

*roasted seasons vegetables, Aged sour cherries and balsamic glaze*

\$19

#### Octapodi Stifado

*Braised Spanish Octopus with shallots & potato kataifi*

\$26

### Main Course

#### Traditional Thanksgiving Platter

*oven roasted heritage turkey, basted with lemon, garlic & parsley butter, comes with  
Greek style stuffing chestnut, baby carrots, turkey gravy & cranberry sauce*

\$38

#### Autumn Risotto with Scallops

*day boat scallops, smoked pancetta, roasted pumpkin chunks &  
kefalograviera cheese*

\$42

#### Surf and Turf

*6oz Prime filet mignon & a South African lobster tail, pumpkin purée,  
king oyster mushroom and truffle sauce*

\$68

#### Prime Rib

*herb crusted & slow roasted served with natural jus & horseradish cream*

16oz Queen Cut \$65

20oz King Cut \$70

### Side Dishes \$12

Greek Style Stuffing  
Braised Chestnuts  
Glazed Baby Carrots  
Mashed Sweet Potatos  
Grilled Asparagus

