THANKSGIVING

Day Celebration

STARTERS

Shrimp Cocktail | 18
Chilled Jumbo Shrimp served with zesty house-made cocktail sauce and lemon

Spinach Artichoke Dip | 14
Served with freshly baked pita chips

Traditional Bruschetta | 14
Toasted baguette with a fresh blend of tomatoes, basil, garlic, and olive oil

TRADITIONAL THANKSGIVING DINNER | 55

Starter: choice of Pumpkin Bisque Soup or House Salad
Entree: roasted turkey served with cornbread stuffing, mashed potatoes topped with rich giblet gravy, green bean casserole, and house-made cranberry sauce. Includes warm bread service with butter.
Dessert: choice of Pumpkin Pie or Apple Pie

FEATURED ENTREES

Each entree includes your choice of Pumpkin Bisque or House Salad

Slow-Roasted Prime Rib King Cut 65 Queen Cut 57
Tender hand-carved prime rib slow-roasted to perfection

Pepper Studded Ribeye with Sinatra Sauce 64
Juicy, hand-cut ribeye steak crusted with cracked black peppercorns and mesquite-grilled to perfection and finished with a rich, savorty Sinatra sauce. A classic steakhouse favorite with an elegant Italian-inspired twist.

Rack of Lamb 53
Mesquite-grilled rack of lamb featuring a beautiful char and served with classic mint jelly and demi-glace

Cajun Stuffed Salmon topped with Cajun Remoulade 52
An 8-ounce fresh seabass filet crowned with lump crab, tender asparagus, and velvety hollandaise

Chicken Christopher 46
Tender chicken breast lightly breaded and sauteed to golden perfection topped with a rich garlic butter sauce.

Pumpkin Penne 45
Perfectly cooked penne pasta in a rich, creamy pumpkin sauce, with savory herbs, garlic, and Parmesan cheese. with chicken, 51 | with shrimp, 56

ACCOMPANIMENTS

All entrees include Chef's vegetable and your choice of one side:
Green Bean Casserole, Garlic Mashed Potatoes & Gravy, Wild Pecan Cranberry Rice, French Fries, Baked Potato, and MoonShadow Grille's signature bread service with butter

DESSERTS

New York Cheesecake 16
Served plain or topped with strawberry, chocolate truffle, or salted caramel sauce.

Pumpkin Pie 11
A holiday classic with warm spices and flaky crust

Granny Smith Caramel Apple Pie 12
Sweet caramel and tart Granny Smith apples baked into a seasonal favority.

MoonShadow Grilles' regular menu and Two for $65 menu will not be available today.

18% gratuity will be added for parties of 8 or more

Notice: Please be advised that food prepared here may include ingredients: milk, eggs, wheat, soybeans, peanuts, treenuts, and shellfish. Consuming raw or undercooked meat, poultry, shellfish, and eggs may increase the risk of foodborne illnesses especially if you have certain medical conditions.