

BLACK DOG PUB



THANKSGIVING WEEKEND MENU OCT 6-9

Featured Soup

Butternut Squash w/ spiced pepitas \$10



Featured Appetizer

Cod Cake and Cucumber Salad

With baby spinach, avocado, heirloom tomato and citrus vinaigrette \$20

Featured Thanksgiving Dinner Choices

Traditional Roasted Turkey Dinner

Served with mashed potato, turkey gravy, roasted vegetables, cranberry stuffing, and cranberry sauce \$26



Beef Tenderloin Medallions

Served with mashed potato and sautéed vegetables.
Finished with mushroom demi \$32

Braised Beef Short Rib Stuffed Jumbo Ravioli

Tossed with wild mushrooms, cherry tomato, wilted baby spinach, and brandy cream \$28

Pistachio Crusted B.C. Halibut

Served with fingerling potatoes, sautéed vegetables, and wilted baby spinach.
Finished with citrus beurre blanc \$33

Braised Lamb Shank with Mint Jus

14-16oz Lamb Shank, braised for hours.
Served with garlic mashed potatoes, and sautéed vegetables. \$32

Pan Seared Duck Breast

Served with sweet potato mashed, roasted vegetables
and finished with Grand Marnier, blueberry reduction \$25

Free Range Stuffed Chicken Supreme

Stuffed with wilted baby spinach, sundried tomatoes, and goat cheese. Served with mashed potato
and sautéed vegetables. Finished with Marsala wine reduction \$25

DESSERTS

* CHURROS*

* WARM APPLE CRUMBLE A LA MODE *

* KEY LIME PIE * STICKY TOFFEE PUDDING *

