

Corkscrew

BAR & GRILLE

Happy Thanksgiving

November 22nd, 2018

APPETIZERS

Roasted Butternut Squash Soup with Crème Fraiche
Soft Pretzel Sticks w/Beer Cheese
Shrimp Cocktail
Seared Ahi Tuna
House Made Guac Dip
Baked Brie in Puff Pastry

SALADS

Designer Street Salad

Kale and baby greens tossed with quinoa, diced apples, mozzarella, toasted almonds, sunflower seeds, crispy shredded sweet potato, honey, and fresh grated ginger, served with a honey Dijon vinaigrette

Canal Street Cobb

Fresh diced toppings of smoked gouda, grilled chicken, hard boiled eggs, smoked ham, red onion, diced tomato, bacon, avocado, and cucumber atop a bed of fresh field greens

ENTREES

**ALL ENTREES SERVED WITH CHOICE OF HOUSE OR CEASAR SALAD*

Traditional Turkey Dinner

Roasted turkey served with smothered green beans, whipped potatoes, home style stuffing, sweet potato bake, and cranberry-orange relish

Local Fresh Catch

Local fresh fish prepared by our chefs
Market Price

Seared Salmon

House cut lightly blackened salmon with buttery jasmine rice, asparagus, and a lemon caper cream sauce

Parmesan Encrusted Mahi

Garlic butter glazed, lightly blackened and encrusted with parmesan panko bread crumbs served over spinach and buttery jasmine rice with red pepper coulis

Shrimp & Cheese Grits

Creamy smoked Gouda grits with sautéed shrimp, andouille sausage, tomatoes, sweet onion and drizzled with chipotle oil

Swamp Pasta

Corkscrew pasta tossed with asparagus, mushrooms, grape tomatoes, blackened chicken and shrimp, smoked andouille sausage and Alfredo sauce

Filet Mignon

7oz or 9oz USDA Choice Black Angus served with boursin whipped potatoes and jumbo asparagus

Kid's menu and kid's turkey dinner will be available for those who are 12 years and younger



DESSERTS

Pumpkin Mousse in a jar
Amaretto Almond Cake
Bourbon Pecan Pie
Chocolate Decadence
Sweet Potato Maple Cheesecake w/Bacon Crumble

THANKSGIVING COCKTAILS

BAILEY'S PUMPKIN SPICE TINI

BAILEY'S PUMPKIN SPICE, GODIVA WHITE CHOCOLATE LIQUEUR, CROWN MAPLE,
AND A SPLASH OF CREAM WITH A NUTMEG FINISH

TOASTED SMORE TINI

SMIRNOFF VODKA, GODIVA WHITE CHOCOLATE LIQUEUR, TOASTED
MARSHMELLO SYRUP, JUMBO TOASTED MARSHMALLOW FINISHED WITH A
SPRINKLE OF GRHAM CRACKER, AND A CINNEMON SUGAR RIM

NEW FASHION

BULLEIT BOURBON, MUDDLED ORANGE AND CHERRY, SUGAR IN THE RAW,
SPLASH OF ORANGE BITTERS AND A CRYSTALIZED HIBISCUS FINISH

SPICY JALAPENO MARGARITA

DON JULIO REPOSADOTEQUILA, AGAVE, FINISHED WITH GRAND MARNIERAND A
SPICED SUGAR RIM

BISCOTTI TINI

CODE SPICED RUM, FARETTI BISCOTTI LIQUEUR, AND
AMARULA CREAM LIQUEUR WITH A BISCOTTI COOKIE FINISH

CARAMEL APPLE TINI

HOUSE INFUSED APPLE RUM, BUTTERSCOTCH SCHNAPPS, FINISHED
WITH A SLICE OF APPLE DRIZZLED WITH CARAMEL AND A CINNEMON SUGAR RIM