CÔSTE
ISLAND CUISINE

HAPPY THANKSGIVING

APPETIZERS

ROASTED BRUSSELS SPROUTS — pancetta / balsamic glaze / shaved parmesan — 14

SEARED AHI TUNA CRISPS — rare ahi tuna / sesame crust / sweet soy / wasabi mayo / wonton crisp — 17

BUTTERNUT SQUASH BISQUE — roasted pumpkin seeds / crème friache — 12

SALADS

CAESAR — creamy house caesar dressing / croutons / shaved parmesan / parmesan crisp — 12

CAPRESE — vine ripe tomatoes / fresh mozzarella / basil pesto / evoo — 15

MIXED BABY GREENS — heirloom tomatoes / cucumber / red onion / boursin cheese / candied pecans / citrus vinaigrette — 12

ENTRÉES

ROASTED TURKEY BREAST ROULADE 34
herbed stuffing / au gratin potatoes / haricots verts / turkey gravy

MISO GLAZED SALMON — jasmine rice / ginger and honey roasted baby carrots — 36

SLOW ROASTED PRIME RIB — au gratin potatoes / haricots verts / au jus / horseradish cream — 50

BRAISED LAMB SHANK — mushroom risotto / sautéed spinach / natural reduction — 40

BUTTERNUT SQUASH RAVIOLI SALTIMBOCCA — prosciutto / marsala-sage butter — 36

A 20% service charge will be applied to all parties of 6 or more.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.

Desserts

SPECIAL
PUMPKIN STRUDEL 11
spiced pumpkin filling / maple whipped cream

CHOCOLATE LAVA CAKE 15
vanilla ice cream / raspberry coulis

KEY LIME IN A JAR 11
key lime curd / graham cracker crumble / whipped cream