



## HAPPY THANKSGIVING

### 3-COURSE THANKSGIVING MENU

AVAILABLE NOON - 9PM | 65 PER PERSON

REGULAR MENU ALSO AVAILABLE

#### Starter – Select One

##### **ROASTED BUTTERNUT SQUASH SOUP**

*Nutmeg Chantilly Cream, Crispy Sage, Toasted Pepitas*

OR

##### **BEET SALAD**

*Arugula, Goat Cheese, Candied Pecans, Carrots, Citrus Vinaigrette*

#### Entrée – Select One

##### **HERB ROASTED TURKEY**

*Green Bean Almondine, Candied Sweet Potato, Sausage & Sage Stuffing, Cranberry Sauce, Turkey Gravy*

OR

##### **PECAN CRUSTED BRANZINO**

*Roasted Butternut Squash Purée, Sautéed Wild Mushroom, Spinach, Apple Cider Beurre Blanc*

#### Dessert – Select One

##### **PUMPKIN CHEESECAKE**

*Cherry Amaretto Compote*

OR

##### **SOUTHERN PECAN PIE**

*Bourbon Glaze, Nutmeg Chantilly Cream*

NAPLES, FL

SHULAS

STEAK HOUSE

*A 22% gratuity will be added to parties of six (6) or more.*

\*All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.