

HAPPY THANKSGIVING

PUMPKIN SPICED ESPRESSO MARTINI

Vodka, Espresso, Vanilla, House Made Pumpkin Spiced Syrup, Pumpkin Spice Powder, Espresso Beans

18

3-COURSE THANKSGIVING MENU

AVAILABLE 3PM - 9PM | **65** PER PERSON

REGULAR MENU ALSO AVAILABLE

Complimentary Bread Basket

Starter – Select One

CHESTNUT & PARSNIP SOUP
Crispy Pancetta, Port Reduction, Fried Sage, Crème Fraîche

HARVEST WEDGE
Baby Iceberg, Point Reyes Blue Cheese, Applewood Bacon, Candied Pecans, Cranberry Vinaigrette

Entrée – Select One

THANKSGIVING TURKEY DINNER
Herb Roasted Turkey Breast, Maple Sweet Potato Mash, Classic Sage & Sausage Stuffing, Green Bean Almondine, Cranberry-Orange Relish, Pan Gravy

MISO BROWN BUTTER GOLDEN TILEFISH
Parsnip Purée, Charred Broccolini, Persimmon & Pomegranate Salsa, Yuzu Beurre Blanc

Dessert – Select One

PUMPKIN BREAD PUDDING
Brioche, Pecan Streusel, Bourbon Butterscotch, Vanilla Bean Ice Cream, Pepita Brittle

CARROT CAKE
Four Layers, Cream Cheese Icing, Caramel Sauce

GAINESVILLE, FL

SHULA'S

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.