



Happy Thanksgiving 2017

Featured Wines & Cocktails

Prosecco

11 Glass 42 Bottle

Makers Mark Old Fashioned 14

Honey Bourbon, Candied Orange

Thanksgiving Pomegranate Martini 15

Orange Vodka, Pomegranate Juice, Triple Sec,
Spiked Apple Slice

Delmonico's Montepulciano

10 Glass 39 Bottle

Georges Deboeuf Beaujolais Nouveau

France 60

Sauvignon Blanc

2013 Napa 48

Starters

Potato & Leek Soup

Roasted Leeks, New York White Cheddar

Maryland Blue Crab Cake

Yellow Chile Aioli

Billy's 36 Hour House Cured Bacon

Baby Arugula, Warm Potato Salad

Second Course

Iceberg Wedge Salad

Blue Cheese, Bacon, Red Onion, Tomato

Autumn Butternut Squash Risotto

Parmesan

Maine Lobster Cocktail

Horseradish Cocktail Sauce...16 additional

Shrimp Cocktail

Traditional Cocktail Sauce...12 additional

Entrées

Organic Salt Water Brined Roast Turkey

Fennel & Sausage Stuffing, Turkey Jus

Roasted Atlantic Salmon

White Wine, Herbs

Grilled Filet Mignon

Cabernet Reduction

Shallot-Studded French Beans, Roasted Sweet Potatoes, Creamed Spinach

Prime Delmonico Steak

28 Day Aged Prime Rib Eye...20 additional

Dessert

Caramel Swirl Chese Cake

Caramel Sauce, Whipped Cream

Valrhona Warm Chocolate Cake

Rum Rasin Ice Cream

Warm Apple Cranberry Crumble

Vanilla Ice Cream

Delmonico's Baked Alaska

Chocolate Cake, Cherry Chocolate Ice Cream
7 additional

Private Label Coffee ~ Harneys Irish Tea

3.50

Espresso or Decaf Espresso 4.50

Cappucino 5

Delmonico's Irish Coffee

Jameson Whiskey, Sweet Cream, Brown Sugar
12

Children's Menu 24

Herb Roast Turkey & Trimmings
Petit Filet Mignon or Chicken Tenders & Fries
Dessert & Beverage

4 Course Thanksgiving Dinner \$80.00 Per Person Not Including Beverages , Tax & Gratuity

Suggested Gratuity For Attentive Service 20 %