

Thanksgiving at The Waverly

ROASTED BUTTERNUT SQUASH BISQUE 5.95
CREAMY BISQUE WITH A TOUCH OF HEAT, TOPPED WITH CINNAMON WONTONS

CANE SUGAR SEARED AHI TUNA 13.95
SASHIMI GRADE TUNA, SEARED RARE WITH A SPICY CANE SUGAR DRY RUB, SERVED ATOP AVOCADO-WASABI MOUSSE. WAKAME SALAD, PICKLED GINGER & SOY LACQUER

SHRIMP COCKTAIL 17.95
WILD CAUGHT JUMBO PINK SHRIMP, LIGHTLY POACHED AND CHILLED, SERVED WITH COCKTAIL SAUCE AND HOUSE SLAW

OYSTER ROCKEFELLER 15.95
HALF DOZEN BAKED OYSTERS ON THE HALF SHELL TOPPED WITH SPINACH, BACON AND PARMESAN

BEET SALAD 13.95
PURPLE BEETS, ARUGULA, RED ONION, CANDIED PECANS AND CRANBERRY GOAT CHEESE

HARVEST SALAD 12.95
BABY KALE, DRIED CRANBERRIES, SLICED APPLES, CUMBLER BLUE CHEESE AND TOASTED WALNUTS. TOSSED IN VANILLA-POPPY SEED VINAIGRETTE

SLOW-ROASTED TURKEY BREAST 26.95
WHIPPED POTATOES, BUTTERNUT SQUASH, GREEN BEANS, STUFFING, GRAVY AND CRANBERRY-ORANGE COMPOTE

OVEN-ROASTED PRIME RIB 28/34
OUR HOUSE PRIME RIB SERVED WITH WHIPPED POTATOES, ASPARAGUS AND AU JUS

GRILLED 8OZ FILET MIGNON 36.95
BRIE SCALLOP POTATOES & ASPARAGUS. TOPPED A CHIVE LOBSTER BUTTER

PAN SEARED DIVER SCALLOPS 29.95
ROASTED ROOT VEGETABLE PUREE, WILTED KALE, GRANNY SMITH APPLES, CANDY WALNUTS

PAN ROASTED SEABASS 31.95
SWEET POTATO CROQUETTES, ENGLISH PEA PUREE, BRAISED RED CABBAGE

LOBSTER RISSOTO 34.95
½ OF A FRESH STEAMED MAINE LOBSTER, ENGLISH PEAS, ASPARAGUS, MUSHROOMS & ROASTED CHERRY TOMATOES: AVAILABLE VEGETARIAN OR VEGAN