

SHEERWATER

Beachside Dining at its Best

Thanksgiving
FAMILY STYLE DINNER

\$98 ADULT | \$35 KIDS AGES 4-12

**FIRST COURSE PLATED
CHOICE OF**

ROASTED PUMPKIN SOUP

garden sage | braised fall squash | pulled duck confit | vanilla oil

HOLIDAY WEDGE SALAD

pickled butternut squash | stilton blue cheese | slow cooked pork belly
brioche crouton | tarragon buttermilk dressing

TUNA CARPACCIO

olive oil | lemon zest | shaved truffle | watercress | pickled chilies

MAIN COURSE FAMILY STYLE

slow cooked turkey breast | white wine braised thigh
sage gravy | cranberry sauce | mashed potatoes | roasted baby yams
roasted brussels sprouts | sausage stuffing

FAMILY STYLE ADD ON or SUBSTITUTE

PEPPER CRUSTED SLOW ROASTED PRIME RIB

green peppercorn sauce
add on +\$25 • substitute +\$15

WILD PACIFIC SEA BASS

lobster & clam sauce | confit vegetables
add on +\$20 • substitute +\$10

RED BEET TAGLIATELLE

watercress sauce | confit potatoes | toasted walnuts
bay turnips | garden pesto
add on +\$15 • substitute +\$5

DESSERT

CLASSIC PUMPKIN PIE

buttercrust | orange zest

SHEERWATER

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Coca-Cola Brand Soft Drinks \$5
Hot Chocolate & Hot Apple Cider \$7.50
Sparkling Apple Cider \$5

COCKTAILS \$16

(Rocks, Margaritas, Seasonal Cocktail)
\$20 Martinis

BEER

Seasonal Craft Local Beer \$10
Bud Light, Coors Light, Blue Moon, Corona,
Stella, Beck's Non-Alcoholic Beers \$8

BRUNCH BAR

\$15 each • \$30 bottomless

MIMOSAS & BELLINI'S

made to order with selection of sparkling wine
and prosecco served with orange, grapefruit,
pineapple and P.O.G. juices

BLOODY MARY'S

with selection of vodka, gin, and tequila
with a large selection of garnishes

WINES BY-THE-GLASS

Chandon Brut Sparkling \$16
Columbia Crest Wines (Cabernet, Chardonnay) \$12
Fleur de Mer, Rosé \$14
Wairau River, Sauvignon Blanc \$14
Wente Wines (Cabernet, Merlot, Chardonnay) \$15
Meiomi, Pinot Noir \$20

WINES BY-THE-BOTTLE

Martinellis Sparkling Apple Cider - USA \$20
Lolea Sangria - Spain \$35
Riondo Spumante Prosecco- Italy \$40
Chateau St. Michelle Riesling- Washington \$40
Columbia Crest Wines, Cabernet Sauvignon - Washington \$40
Columbia Crest Wines, Chardonnay- Washington \$40
Wairau River, Sauvignon Blanc - New Zealand \$45
Fleur de Mer Rosé, Cotes de Provence - France \$50
Conundrum, White Blend- California \$55
Chandon, Brut Sparkling- California \$60
Wente Wines, Cabernet Sauvignon - Livermore, CA \$60
Wente Sandstone, Merlot - Livermore, CA \$60
Wente Wines, Chardonnay- Livermore, CA \$60
Conundrum, Red Blend- California \$65
Grgich Hills, Fume Blanc, Napa Valley- California \$70
Frank Family, Chardonnay- Carneros CA \$75
Meiomi, Pinot Noir- California Coast \$76
DAOU Estate, Cabernet Sauvignon- Paso Robles \$85
Orin Swift "Blank Stare", Sauvignon Blanc- California \$90
Orin Swift "Eight Years", Red Blend- California \$125
Veuve Clicqot Yellow Label, Champagne- Champagne, FR \$135