
The Rosemary

THANKSGIVING 2018

THURSDAY, NOVEMBER 22 • 11 AM - 9 PM

30.95

TRADITIONAL TURKEY DINNER

Roasted White & Dark Meat Turkey in Pan Gravy. Served with creamy Mashed Potatoes prepared with Sour Cream & Shallots; Country Stuffing with Celery & Sage; Baby Carrots sautéed with Amaretto & Lemon; Spicy Corn Casserole; and Citrus Cinnamon Cranberry Sauce. Includes choice of Soup or Salad and choice of Dessert.

House or Caesar Salad 7

Cup of Italian Wedding Soup 7

42

RACK OF IMPORTED LAMB

Fire-grilled Rack of New Zealand Lamb drizzled with a Roasted Shallot & Cracked Peppercorn Demi-Glace. Served with creamy Mashed Potatoes & Seasonal Vegetables.

44

PISTACHIO SEA BASS

Pistachio-dusted Chilean Sea Bass broiled on a charred Cedar Plank, then topped with a Cilantro & Lump Crab Remoulade. Served with creamy Risotto & Seasonal Vegetables.

46

ENTRECÔTE AU POIVRE

Center-cut 12 oz New York Strip Steak studded with Cracked Peppercorns & covered in a Brandy-laced Veal Demi-Glace with a splash of Cream. Served with creamy Mashed Potatoes & Seasonal Vegetables.

40

ROASTED DUCKLING

Crispy-roasted Canadian half Mallard drizzled in an Orange Curacao Demi-Glace. Served with creamy Mashed Potatoes & Seasonal Vegetables.

40

SEA SCALLOPS

Four large pan-seared, diver-harvested Sea Scallops atop a bed of creamy Risotto & finished with a Garlic-Key Lime Beurre Blanc. Served with Seasonal Vegetables.

40

THE ROSEMARY FILET MIGNON

8 oz Tenderloin Filet grilled to perfection & topped with a Porcini Mushroom Demi-Glace. Served with creamy Mashed Potatoes & Seasonal Vegetables.

44

GROUPER PAILLARD

Flaky Gulf Grouper Filet pounded & filled with sweet Crab, then broiled & finished with a Tomato Basil Ragout. Served with creamy Risotto & Seasonal Vegetables.

PLEASE ASK YOUR SERVER ABOUT TODAY'S DESSERTS