

Thanksgiving Menu



871 West 4th Street
Winston-Salem, NC
336-724-7600

appetizers

- Crab Dip** 12
lump crab meat, cream cheese, garlic bread
- Spinach Dip** 10
spinach, artichokes, feta, toasted pita
- Winstons Best Calamari** 11
flash-fried calamari, cocktail sauce, spicy remoulade sauce
- Pimento Cheese Dip** 11
cheddar and jack cheese with pimento, hint of mustard; garnished with green onion; served with baguette
- Buffalo Chicken Dip** 11
chicken, cheddar and jack cheese, cream cheese, hot sauce; garnished with green onion; served with tortillas
- Soup of the Day** bowl 7

salads

Dressing Choices: Ranch, Blue Cheese, Herb Vinaigrette, Balsamic, Sesame Ginger, Honey Mustard, Fat Free Raspberry, Caesar

- Grilled Salmon Salad** MP
grilled salmon, mixed greens, tomato, goat cheese, purple onion, candied pecans
- SW Steak Caesar Salad** 16
blackened marinated flank steak grilled to temp, romaine lettuce, black bean & roasted corn salsa, tortilla strips, parmesan cheese, caesar dressing
- Filling Station Salad** 14
goat cheese, strawberries, blueberries, mandarin oranges, onion, candied pecans

sides

- Asparagus • Sweet Mashed Potatoes**
Apple Sausage Stuffing • French Fries
Smoked Gouda Mac and Cheese
Mashed Potatoes • Wild Rice
Sweet Potato Fries • Sautéed Spinach

entrees

- Choice of Two Sides
Add: Garden Salad - 4 • Caesar - 5 • Small Filling Station - 7
- Roasted Turkey** 25
turkey gravy, cranberry sauce
- Honey-Smoked Ham** 25
pineapple rum glaze, cranberry sauce
- Filet Mignon** 8oz 35
center-cut
- Filet Napoleon** 8oz 42
beef tenderloin, lump crab cake, chipotle cream sauce
- Crab Cake Dinner** 26
two housemade lump crab cakes, cream corn garnish, remoulade
- Grilled Salmon** 25
lemon caper dill butter
- 14oz Ribeye** 35
grilled ribeye, pimento cheese & bacon compound butter

sautee

- Eggplant Ratatouille** 18
roasted eggplant, zucchini, shallots, garlic, red bell pepper with herbs and marinara over angel hair pasta, garnished with parmesan cheese
- Blackened Chicken Alfredo Pasta** 18
blackened chicken, fettuccine pasta with alfredo sauce, garnished with parmesan cheese
- Signature Carolina Shrimp and Grits** 25
shrimp, andouille sausage, tomato, spinach, chipotle cream sauce, fried grit cake, garnished with cheddar and jack cheese
- Creamy Tortellini** 18
tri-colored, cheese-filled tortellini, caramelized onion, sautéed mushrooms, roasted red pepper, sautéed spinach, parmesan cream sauce, garnished with parmesan cheese

add-ons

Portabella Mushroom \$4 • Grilled Chicken \$6
Grilled Shrimp \$7 • Grilled Salmon \$8

kids menu

choice of two sides

- | | | | |
|-------------------------|-----------|-----------------------------|-----------|
| Roasted Turkey | 10 | Grilled Cheese | 10 |
| Honey Smoked Ham | 10 | Pasta | 10 |
| Chicken Tenders | 10 | Choice of Alfredo or Butter | |
| Grilled Salmon | 10 | Grilled Chicken | 10 |

desserts

- | | | | |
|---|----------|------------------------------|----------|
| Ultimate Hot Fudge Brownie | 5 | Strawberry Dream Cake | 6 |
| Served with ice cream | | Dessert of the Day | 6 |
| Pumpkin Cheesecake | 8 | Chocolate Lava Cake | 5 |
| Warm Chocolate Bourbon Pecan Pie | 6 | Served with ice cream | |

• These items are served /offered raw, undercooked or cooked to order.
Consuming raw or undercooked meats may increase your risk of foodborne illness.

This Month's 'Feature

	gl	btl
Paul Dolan Sauvignon Blanc, California	12	28
Paul Dolan Cabernet Sauvignon, California	13	32
Parducci Petite Sirah, California	12	28

WINE LIST

SPARKLING

	GL	BTL
Freixenet BLANC DE BLANC, Cava, Spain		16
Da Luca PROSECCO, Treviso, Italy	187mL	7
Da Luca PROSECCO, Treviso, Italy		24
Domaine Chandon ROSE BRUT, California	187mL	10
Domaine Chandon ROSE BRUT, California		32
Moet et Chandon Imperial BRUT, Epernay, France		65

ROSE

	6oz	9oz	BTL
Smoking Loon, California	8	11.5	28
Louis Jadot, France	9	13	32

WHITES

SAUVIGNON BLANC

Brancott SAUVIGNON BLANC, Marlborough, New Zealand	8	11.5	28
Rodney Strong			
Charlotte's Home SAUVIGNON BLANC, Sonoma County, California	9	13	34
Maison Idiart SANCERRE, France			42

CHARDONNAY

J. Lohr Riverstone, Arroyo Seco, California	8	11.5	32
Kendall-Jackson Vintner's Reserve, California	9	13	34
La Crema, Sonoma Coast, California	10	14.5	35
Cakebread, Napa Valley, California			55

SEASONAL SPRING WHITES

Abellio ALBARINO, Rias Baixas, Spain	7.5	9.5	40
Chateau Ste. Michelle RIESLING, Columbia Valley, Washington	7	10	24
La Toretta PINOT GRIGIO, Italy	7	10	24
Upshot BLEND, Sonoma, California	10	14.5	35
Villa Pozzi MOSCATO, Sicily, Italy	6	8.5	20
DeMarie ARNEIS, Langhe, Italy	9	13	34

REDS

PINOT NOIR

Hob Nob, France	7	10	24
Meiomi, California	10	14.5	36
Belle Glos Dairyman Vineyard, Russian River Valley, California			70

MERLOT AND MALBEC

Josh Cellars MERLOT, California	9	13	32
El Libre MALBEC, Mendoza, Argentina	7	10	24
Cakebread Cellars MERLOT, California			70

CABERNET SAUVIGNON

B Side, North Coast, California			38
Liberty School, California	8	11.5	28
J. Lohr Seven Oaks, Paso Robles, California	10	14.5	36
Jordan, Alexander Valley, California			80

ZINFANDELS AND SYRAHS

The Crusher PETITE SIRAH, California	8	11.5	28
Save Me San Francisco RED BLEND, California	7	10	24
Unshackled by the Prisoner Wine Co. RED BLEND, California	10	14.5	36
Saldo by the Prisoner Wine Co. ZINFANDEL, California			39
Polkura SYRAH, Chile			41

DESSERT WINES

Barbadillo Pedro Ximenex Sherry, Spain	7.00
Taylor Fladgate 10yr Old Port, Portugal	12.00

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS