FLAGLER STEAKHOUSE

THANKSGIVING

THURSDAY, NOVEMBER 26

FIRST COURSE

SHRIMP COCKTAIL
Key West Cocktail Sauce

JUMBO FLORIDA STONE CRAB CLAW
Mustard Sauce

CAESAR SALAD
Romaine Lettuce, Herbed Croutons, Kalamata Olives, Shaved Reggiano

BABY WATERCRESS SALAD
Apples, Baby Tomatoes, Radish, Corn, Cranberries, Sherry Vinaigrette

LOBSTER BISQUE
Lobster, Crab, Cream, Sherry, Chives

CRISPY DUCK CONFIT
Butter Toasted Cornbread, Pomegranate Gastrique

BLUE CRAB DUMPLINGS
Reggiano, Red Pepper Butter, Shaved Black Truffle

MAIN COURSE

BUTTER-BASTED TOM TURKEY
Sage Sausage Stuffing, Mashed Potatoes, Candied Yams,
French Beans, Giblet Gravy, Cranberry Sauce

SURF AND TURF*
Petite Filet, South African Lobster Tail,
Chive Whipped Mashed Potatoes, String Beans, Truffle Butter

SEA BASS
Lobster Risotto, Brown Butter Spinach, Lobster Cream

GRILLED ATLANTIC SALMON FILLET*
Vegetable Risotto, Lemon Dill Beurre Blanc

RIB EYE STEAK*
Scalloped Potatoes, Crispy Asparagus, Bordelaise Sauce

BONE-IN FILET MIGNON*
Jumbo Lump Crab, Roasted Potatoes, Broccolini, Béarnaise Sauce

NEW YORK STRIP*
Garlic Mashed Potatoes, Asparagus, Garlic Butter

SLOW ROASTED PRIME RIB OF BEEF*
Loaded Baked Potato, Asparagus, Fresh Horseradish, Natural Jus

DESSERT

THE BREAKERS KEY LIME PIE
Blackberry Compote

PUMPKIN PIE
Whipped Cream

DUTCH APPLE PIE
Vanilla Ice Cream

PECAN PIE
Pumpkin Crème Anglaise

VALRHONA CHOCOLATE LAYER CAKE
Vanilla Ice Cream

$245 per person

Plus 20% Service Charge and State Sales Tax

Menu Items Subject to Change Without Notice.

CHILDREN'S MENU

For ages 12 and under

FIRST COURSE

CRUDITÉ
Carrots, Celery, Melon, Ranch Dipping Sauce

SHRIMP COCKTAIL
Key West Cocktail Sauce

HOUSE SALAD
Mixed Greens, Tomatoes, Cucumber, Balsamic Vinaigrette

CRISPY MOZZARELLA STICKS
Tomato Sauce

MAIN COURSE

BUTTER-BASTED TOM TURKEY
Sausage Sage Stuffing, Mashed Potatoes, Candied Yams, French Beans, Giblet Gravy, Cranberry Sauce

FILET MIGNON*
Mashed Potatoes, Corn off the Cob

SLOW-ROASTED PRIME RIB OF BEEF*
Mashed Potatoes, Asparagus, Au Jus

SHRIMP PASTA
Tomato Sauce, Fresh Basil, Parmesan Cheese

SOUTH AFRICAN LOBSTER TAIL
Mashed Potatoes, Asparagus

PAN SEARED FISH
Mashed Potatoes, Corn off the Cob, Lemon Butter Sauce

DESSERT

THE BREAKERS KEY LIME PIE
Blackberry Compote

PUMPKIN PIE
Whipped Cream

DUTCH APPLE PIE
Vanilla Ice Cream

PECAN PIE
Pumpkin Crème Anglaise

BROWNIE SUNDAE
Vanilla Ice Cream, Chocolate Sauce, M&M's®

$100 per person

Plus 20% Service Charge and State Sales Tax

Please inform your server of any food allergies. Common fryer oil and grill are used and not all ingredients are listed. Your safety is important to us.

*Consuming raw or under cooked meats, poultry, seafood, shellfsih or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu Items Subject to Change Without Notice.