



FLAGLER STEAKHOUSE



THANKSGIVING

THURSDAY, NOVEMBER 27



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

SWEET POTATO BISQUE

Brown Sugar, Crispy Pork Guanciale

CRISPY DUCK CONFIT

Warm Lentils, Bacon, Candied Sherry Jus

CRAB STUFFED JUMBO MUSHROOMS

Garlic Butter, Toasted Breadcrumbs, Baby Greens, Lemon Vinaigrette

MAIN COURSE

BUTTER BASTED TOM TURKEY

Walnut and Sage Sausage Stuffing, Candied Acorn Squash,
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

ROASTED SALMON STEAK*

Shrimp, Grilled Vegetables, Cous Cous, Swiss Chard, Lemon Butter

RIB EYE STEAK*

Garlic Roasted Gulf Shrimp, Scalloped Potatoes, Crispy Asparagus, Bordelaise Sauce

BONE-IN FILET MIGNON*

Jumbo Lump Crab, Mushroom Risotto, Broccolini, Bearnaise Sauce

NEW YORK STRIP*

Mashed Potatoes, Cauliflower Casserole, Asparagus, Garlic Butter

SLOW ROASTED PRIME RIB OF BEEF*

Loaded Baked Potato, Asparagus, Natural Jus

DESSERT

THE BREAKERS KEY LIME PIE

Blackberry Compote

PUMPKIN PIE

Caramel Pecans, Whipped Cream

DUTCH APPLE PIE

Vanilla Ice Cream

PECAN PIE

Pumpkin Crème Anglaise

VALRHONA CHOCOLATE LAYER CAKE

Vanilla Ice Cream

\$245 per person

Plus Service Charge and State Sales Tax

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

Walnut and Sage Sausage Stuffing, Candied Acorn Squash,
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

Caramel Pecans, Whipped Cream

DUTCH APPLE PIE

Vanilla Ice Cream

PECAN PIE

Pumpkin Crème Anglaise

BROWNIE SUNDAE

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

\$75 per person

Plus Service Charge and State Sales Tax

Menu items subject to change without notice.

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 or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.