

82 Queen

Thanksgiving Day Menu 3 Courses for \$60

-Starters-

AWARD-WINNING SHE CRAB SOUP

Laced with Sherry

BUTTERNUT SQUASH BISQUE

With Frangelico Cream

QUEEN'S SALAD

Assorted Lettuce, Grape Tomatoes, Cucumbers, Carrots, Green Onions
Sweet Corn, Field Peas, Applewood Bacon, Cheddar Cheese, Buttermilk-Herb Dressing

FRIED GREEN TOMATOES

Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

ROASTED BEET SALAD

Baby Spinach, Red & Gold Beets, Candied Pecans, Goat Cheese, Olive Oil, White Balsamic

*FRIED OYSTERS

White Cheddar, Country Ham Mac & Cheese, Smoked Tomato Caramel, Garlic Herb Panko



-Entrées-

HERB ROASTED TURKEY BREAST

Mashed Yukon Gold Potatoes, Andouille Sausage & Sage Dressing
Pecan-Buttered Haricot Verts, Giblet Gravy, Fresh Cranberry-Pineapple Chutney

QUEEN'S BARBEQUE SHRIMP & GRITS

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon
Cheddar Cheese, Green Onions

CAROLINA CRAB CAKES

Charleston Red Rice, Baby Limas, Corn & Black-Eyed Pea Succotash, Red Pepper & Pickled Okra Remoulade

*GRILLED C.A.B. RIBEYE

Truffled Mashed Potatoes, Garlic Roasted Asparagus
Cremini Mushrooms, Rosemary Demi Glace

*PAN SEARED NORTH ATLANTIC SALMON

Sweet Potato & Thyme Risotto, Shaved Brussels Sprouts
Country Ham, Maple-Bourbon Glaze



-Desserts-

PUMPKIN PIE

Cinnamon Whipped Cream

CHOCOLATE CHEESECAKE

Crème Anglaise, Raspberry Sauce

SWEET POTATO-MAPLE LAYERED CHEESECAKE

Whipped Cream, Caramel Sauce

BOURBON PECAN PIE

Whipped Cream, Caramel Sauce

LIMONCELLO MASCARPONE CAKE

Raspberry Sauce, Whipped Cream



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please inform your server of any food or latex related allergies*

Executive Chef Steve Stone | General Manager Fernando Fry