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*HAPPY THANKSGIVING!*

**Bowl of Rumrunners Butternut Squash Rum Bisque \$6**

**APPETIZERS**

**Macadamia Nut Encrusted Brie** - Served with baby Arugula, Port wine syrup & topped with a sun dried cranberry relish. \$10

**Pan Fried Southwestern Lump Crab Cakes** - Served with a passion fruit beurre blanc & garnished with a sweet chilli drizzle. \$11

**Calamari** – Flash fried tender rings, drizzled with Key lime Aioli and served with Fra Diablo dipping sauce. \$9

**Rumrunners Coconut Shrimp** - Served with savory coconut-chili dipping sauce. \$10

**Calypso Shrimp Cocktail** - Accompanied with zesty Island cocktail sauce & lemon. \$10

**SALADS**

**House Salad** - Mixed baby field greens tossed in your choice of creamy maple or balsamic dressing. \$5

**Classic Caesar Salad** - Hearts of Romaine tossed with our house made dressing, topped with croutons & Parmesan cheese. \$6

**The Bistro Salad** - Mixed baby field greens tossed with balsamic dressing, topped with toasted pine nuts, sun dried tomatoes, crumbled Gorgonzola, sliced Bermuda onion, Portobello mushrooms & garnished with pesto. \$7

**ENTREES**

**Traditional Thanksgiving Dinner (Choice Of Turkey Or Maple Glazed-Hickory Smoked Ham)**, oven roasted sliced & served with roasted garlic whipped potatoes, sage-corn bread dressing, candied yams, steamed baby green beans, cranberry & rich turkey gravy. \$19

**Grilled Center Cut Filet Mignon** - Served with roasted garlic whipped potatoes & steamed Broccolini, enhanced with Port wine-sun dried cherry demiglace. \$33

**Rumrunner's Caribbean Seared Cold Water Salmon** - Served with black beans & white rice, garnished with caramelized plantains, steamed asparagus spears & accented with a key lime beurre blanc. \$20

**Colorado Rack of Lamb** - Marinated in Juniper Berry, Red wine and Fresh Rosemary, served over goat cheese mashed Peruvian purple potatoes, steamed asparagus spears and Zinfandel-fig demiglace. \$29

**Pan Roasted Carolina Flounder topped with Seafood Stuffing** - Served over Maine lobster ravioli's, steamed asparagus spears & culminating with rich lobster-Sherry wine cream sauce. \$28

**Premium Aged Rib Eye 'AuPoivre'** - Served with roasted garlic whipped potatoes & steamed Broccolini, enhanced with Cognac demiglace. \$26

**DESSERTS**

**Pumpkin Cheesecake \$7**

**Southern Pecan Pie with cinnamon gelato \$7**

**Chocolate Toffee-Kahlua Mousse Torte \$8**