



Thanksgiving

IN ROOM FEAST MENU

CHEESE AND CHARCUTERIE BOARD

Red Wine Dark Fruit Chutney, Local Honey Selection of Artisan Cured Meats including, Garlic Cured Salami, Mortadella and Soppressata, Variety of assorted firm and soft cheeses to enjoy, Toasted Nuts and Dried Fruits, Warm Pretzel bread with gourmet mustards

CHILLED SHRIMP DISPLAY

Jumbo Gulf Shrimp, Lemons, Jalapepeno Cocktail Sauce and Tabasco

SALADS

Red Endive

Local Greens, Walnuts, Bacon, Stilton Cheese, Citrus, Served with Mustard Vinaigrette

Grilled Zucchini and Fall Vegetable Panzanella Salad

Garlic Croutons, Chicory, Served with Sherry Vinegar

CARVED MEATS

Herb and Grain Mustard Rubbed Prime Rib, Au Jus, Thyme Horseradish Crème Fraiche, Yogurt Marinated Turkey Statler and Confit Dark Meat, Giblet Gravy, Cranberry Sauce

HOT SIDES

*Garlic Yukon Whipped Potatoes and Chives, Sage Sausage Dressing, Rye, Pumpernickel, Savory Herbs, Butter, Green Bean Casserole, Black Garlic Mushroom Cream, Fried Onions
Roasted Asparagus and Cherry Tomatoes*

DESSERTS

Chef Choice of Desserts

ADULTS \$70

CHILDREN \$35

Reserve your Thanksgiving in-room dining experience by visiting SHOR American Seafood Grill - Clearwater, FL | Tock (exploretock.com)

Guests who book the "In Room Feast" also have the option of an after-dinner movie package add-on. The addition will include a holiday movie rental, freshly-popped popcorn, and a special sweet treat prepared by the hotel's pastry team. The enhancement option is \$25 and can be added when booking the in-room dining experience.

SHOR American Seafood Grill Proudly Supports Local Florida Farms

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Consumption of raw or undercooked proteins and eggs may be hazardous to your health.

