



Coastal Grill

Thanksgiving Day Menu

Salad Station

Ambrose Family Farm Baby Greens, Choice of Dressing
Marinated Artichoke Hearts, Olives, Grilled Eggplant, Red Onion, Asparagus, Zucchini
Cucumber, Bermuda Onion, Feta Cheese, Lemon Vinaigrette, Granny Smith Apples, Blood Oranges,
Celery, Candied Walnuts, Heirloom Tomato, Fresh Buffalo Mozzarella Salad

Seafood Station

Peel & Eat Shrimp
Spicy Cocktail Sauce & Lemons
Oysters on the Half Shell, Lemon Garlic Butter
Seafood Ceviche, Neptune Noodle Salad
Shrimp & Grits, Brandy Jus

Carving Station



Slow Roasted Turkey
Sage & Sausage Stuffing, Giblet Gravy
Herb Crusted Eye of Round
Fork Mashed White Rose Potato with Roasted Garlic, Au Jus

Holiday Favorites

Butternut Squash Soup, Spiced Pecans, Seared Crab Cakes, Arugula, Heirloom Tomato Salsa
Local Flounder, Baby Vegetables, Grapefruit Beurre Blanc, Chicken Breast, Smoked Gouda Grits,
Mushroom Marsala, Vegetable Napoleon, Red Onion, Portobello, Squash, Zucchini
Sweet Roasted Acorn Squash, Sweet Potato Soufflé

Dessert Station

Pumpkin Ginger Tarts, Pumpkin Pie, Sweet Potato Cheese Cake
Assorted Chocolate Truffles, Mini Crème Brûlée, Double Chocolate Torte
German Chocolate Cake, Red Velvet Cake, Banana Pudding
Fresh Fruit Tarts, Vanilla Mascarpone



For Reservations Dial Extension 4520
Buffet Open from 12:00pm until 5:00pm
Adults: \$33.95 Seniors: \$26.95
Children 4-12: \$18.95



Happy Thanksgiving

Traditional Entrée ~ \$26

Roasted Buttermilk Turkey with Cranberry Chutney
Apple Wood Smoked Cornbread Stuffing
Cinnamon and Clove Sweet Potatoes
Low Country Green Beans and for desert
Vanilla Bean Pumpkin Pie

4 Course Dinner ~ \$45

~ First ~

Choice of

Country Ham Soup & Lentils

Frisee Salad – Apples, Walnuts & Maple Vinaigrette
\$8

~ Second ~

Choice of

Diver Scallops, Champagne Cream, Leeks & Tomatoes

Pork Belly, Celery Root, Pears & Raw Honey
\$14

~ Third ~

Choice of

Cornish Hen, Cornbread, Carrots & Cranberry Gastrique

Prime Rib, Creamy Collards, Pomme Frite' & Horseradish

Grouper, Brown Butter Farroto, Root Vegetable & Grapefruit Jus
\$28

~ Fourth ~

Choice of

Sweet Potato Cheesecake - Apple Strudel - Baileys Pot de Crème
\$8

LOCATED IN THE EMBASSY SUITES HOTEL

5PM to 10PM

CALL 843-497-7300 FOR RESERVATIONS

OR ONLINE @ OPENTABLE.COM

VINTAGE TWELVE