

BLACKHAWK GRILLE®

2017 THANKSGIVING MENU

Select one per course

APPETIZER

Caesar Salad*

oakwood grilled romaine hearts, Caesar dressing, sourdough croutons, Grana Padano Parmigiano

Kale Salad

kale tossed with bourbon-raisins, black quinoa, toasted almond slices, lemon-basil vinaigrette

Candy-Stripe Beet Salad

roasted Chioggia beets, extra virgin olive oil, shallot-balsamic vinaigrette, orange funnel cake, wild arugula, glazed walnuts

Cinderella Pumpkin Soup

sous vide pumpkin, fall spices, crispy sage, cardamom mousse, cinnamon dust

ENTRÉE

Sweet Potato Terrine

charred broccolini, pickled garlic, toasted pine nut crust, scallion-pesto vinaigrette

Atlantic Salmon*

seared salmon, fresh Northern white bean ragu, sautéed Bloomsdale spinach, white wine tarragon reduction, gremolata

Turkey Plate

(choice of dark or white meat)

black truffle gravy, fennel-focaccia stuffing, canned cranberry

Prime Rib*

thinned Armagnac sauce, stone-ground Anson Mills polenta, crispy leeks

SIDES *included with entrée*

Brussels Sprouts

Buttery Pumpkin Mash

Wild California Mushrooms

Braised Rainbow Chard

DESSERT

Pumpkin Pie

whipped cream

Apple Galette

brûléed Italian meringue, pumpkin seed oil

Pecan Pie

macchiato caramel

\$55 per person

Excluding tax & gratuity.

KIDS

Chicken Fingers

sweet potato fries

BBQ Chicken Pizza

hickory-smoked bacon, Vermont cheddar cheese

Bucatini and Meatballs

pomodoro sauce, basil chiffonade, Parmesan

\$15 per child

Excluding tax & gratuity

À LA CARTE

Select any food item from above for an additional cost per item.

Appetizers 10 | Entrées 35 | Desserts 10

Excluding tax & gratuity.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE

Ask your server for our complete list of fine wines.

TAVISTOCK RESERVE COLLECTION

We hope you enjoy these wines that we have carefully selected for your pleasure.

			
SPARKLING			
Prosecco Veneto	12.00		48.00
WHITE			
Pinot Grigio Delle Venezie	10.00	15.00	40.00
Sauvignon Blanc Monterey	12.00	18.00	48.00
Chardonnay Santa Barbara	13.25	19.75	53.00
RED			
Pinot Noir Santa Barbara	14.00	21.00	56.00
Red Blend, Bacarré Santa Barbara	14.00	21.00	56.00
Malbec Mendoza	12.50	18.75	50.00
Cabernet Sauvignon Paso Robles	13.25	19.75	53.00

SPARKLING

Kenwood Yulupa Cuvée Brut, California	10.00		40.00
Domaine Carneros Brut, Carneros	18.00		72.00

WHITE & ROSÉ

Kim Crawford Rosé, New Zealand	10.00	15.00	40.00
Miraval Rosé, Côtes de Provence	13.00	19.50	52.00
SeaGlass Riesling, Monterey	10.00	15.00	40.00
Joel Gott Sauvignon Blanc, California	10.00	15.00	40.00
Wente Riva Ranch Chardonnay, Arroyo Seco	12.50	18.75	50.00
Frank Family Chardonnay, Napa Valley	17.00	25.50	68.00

RED

Meiomi Pinot Noir, California	12.00	18.00	48.00
Decoy by Duckhorn Merlot, Sonoma	10.00	15.00	40.00
Saldo Zinfandel, California	14.00	21.00	56.00
Tenet Pundit Syrah, Columbia Valley	12.00	18.00	48.00
Motto Cabernet Sauvignon, California	10.00	15.00	40.00
Mt. Veeder Cabernet Sauvignon, Napa Valley	16.00	24.00	66.00
Maximus by Bennett Lane Cabernet Blend, Napa Valley	18.00	27.00	72.00

SEASONAL COCKTAILS

Seasonal Orchard Sangria ask about our current selections 10

Spicy Gummy Bear strawberry, basil, lime, Ancho Reyes Liqueur, Milagro Silver Tequila 12

Dragon Cocktail Martini lemongrass syrup, lime, Domaine de Canton, Grey Goose Vodka 13

Rye Tai lime, Giffard orgeat almond syrup, Cointreau liqueur, Michter's Straight Rye 13

Bottled Sunshine orange-tangerine syrup, lemon, Solerno Blood Orange liqueur, Reyka Vodka, served in a bottle 12

Funny Word For Grapefruit Pamplemousse Rose Liqueur, lemon, Cappelletti Aperitivo, Tito's Handmade Vodka 13

Talk Tiki To Me coconut water, lime, pineapple, Giffard Banane du Brésil, orgeat almond syrup, Hendrick's Gin 13

BEER

CRAFT & SPECIALTY

ask your server for our seasonal selections

DRAFT

Altamont rotating tap, Livermore, California

Ballast Point Sculpin IPA San Diego, California 7% abv

Brewmaster Handle rotating tap

Drake's Hefe San Leandro, California 4.5% abv

Fieldwork Brewing Co. rotating tap, Berkeley, California

Trumer Pils Berkeley, California 4.8% abv

BOTTLED

Angry Orchard Cincinnati, Ohio 5.0% abv

Bear Republic Racer 5 IPA Healdsburg, California 7.5% abv

Coors Light Golden, Colorado 4.2% abv

Corona Mexico City, Mexico 4.6% abv

Dogfish Head 90 Minute IPA Milton, Delaware 9.0% abv

Founders Porter Grand Rapids, Michigan 6.5% abv

Moylan's Kilt Lifter Scotch Ale Novato, California 8.0% abv

Sam Adams Nitro Series Coffee Stout Boston, Massachusetts 5.8% abv

Schubros Nico Wheat San Ramon, California 4.5% abv

St. Pauli N.A. Bremen, Germany .05% abv

Stella Artois Leuven, Belgium 5.2% abv

REFRESHMENTS

San Pellegrino or Acqua Panna Sparkling, Still 5 | 7.75

Infused Lemonade & Iced Tea Black Cherry, Blueberry, Ginger, Mango, Peach, Raspberry, Strawberry 5.50

Hand-Crafted Soda Black Cherry, Cuban, Ginger-Lime Rickey, Sour Blueberry Cooler 5.50

Arnold Palmer 4.50

Republic of Tea (bottled iced tea) Blackberry Sage, Pomegranate Green Tea, Ginger Peach (decaf) 6

Twinings Hot Teas Black, Green, Chai, Herbal 4

Fountain Soda, Coffee, Juice & Milk Also Available