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Thanksgiving Dinner

FRESH SHUCKED OYSTERS
Cocktail Sauce, Mango Cucumber Mignonette
½ Dozen - 26 | Dozen - 49

APPETIZERS

SHRIMP COCKTAIL 22
Classic Horseradish Cocktail Sauce

CRISPY CALAMARI 21
Sriracha Aioli, Sweet Tamarind, Gremolata

BEEF SHORT RIB PIEROGIES 19
Caramelized Cippolini Jus

JUMBO LUMP CRAB CAKES 29
Honey Dijon Butter

LOBSTER BISQUE 18
Lobster Meat, Buttered Crostini

CLAM CHOWDER 16
Littlenecks, Potato, Cream, Parsley

THE ORIGINAL GOLD COAST SALAD 16
Chopped Iceberg Lettuce, Crispy Bacon,
Blue Cheese, Cauliflower Florets,
White French Dressing

CAESAR SALAD VO 16
Romaine Hearts, Parmesan, Garlic Croutons

FEATURED WINE

KEN WRIGHT Pinot Noir
Willamette Valley, Oregon
Medium-Bodied, Lively with Dark Cherry Undertones
20 Glass | 78 Bottle

CHÂTEAU GRAVIÈRE Bordeaux Blanc
Entre-Deux-Mers, France
Fresh Citrus, White Flowers, Peachy Finish
14 Glass | 54 Bottle

GF Gluten-Free | **V** Vegan | **VO** Vegan Option

Kurtis Helser, General Manager
Regan Reik, Executive Chef
Cassandra Soja, Chef de Cuisine

ENTRÉES

MISO-GLAZED GRILLED MAHI GF VO 44
Miso Glaze, Kabocha Squash Purée, Grilled Baby Bok Choy,
Forbidden Black Rice, Chili Oil

OVEN-ROASTED CEDAR PLANKED SALMON* GF 42
Verlasso Salmon, Roasted Rosemary Potatoes
Fall Vegetable Medley

PLANCHA SEARED DIVER SCALLOPS GF 52
Warm Tri-Colored Quinoa with Apples, Acorn Squash,
Pomegranates, Fried Brussels Sprout Leaves, Toasted Walnuts,
Maple Dijon Vinaigrette

CHAR-GRILLED JAPANESE YELLOWTAIL VO 52
Yakitori Glaze, Sesame Soba Noodles,
Brick-Pressed Maitake Mushroom, Scallions,
Pickled Daikon Radish, Carrots, Cucumber

PIER W'S FAMOUS BOUILLABAISSE 48
Saffron Seafood Broth, Mediterranean Bass, Pacific Snapper,
Lake Walleye, Lobster Tail, Mussels, Fennel, Toasted Crostini,
Saffron Aioli

7 OZ. FILET MIGNON* 69
Twice-Baked Cheddar & Scallion Potato En Crouton

14 OZ. ANGUS RESERVE NEW YORK STRIP STEAK* 79
Twice-Baked Cheddar & Scallion Potato En Crouton

MAINE LOBSTER PASTA 46
Fresh Ohio City Pappardelle Pasta, Rich Lobster Cream Sauce,
Peas, Basil

TEMPURA FRIED LAKE ERIE WALLEYE 39
Sesame Seared Baby Bok Choy, Tempura Sweet Potato,
Green Beans, Shiitake Mushrooms, Spicy Soy Dipping Sauce

THANKSGIVING DINNER 63 VO

STARTER
Butternut Squash Bisque or
The Original Gold Coast Salad

HEARTH-ROASTED LOCAL AMISH TURKEY
Bowman & Landes Farm Free Range Turkey, Cranberry Compote,
Sage Jus, Classic Sourdough Sausage Stuffing,
Garlic Mashed Potatoes, Cinnamon Candied Yams,
Fall Vegetable Medley

DESSERT
Pumpkin or Pecan Pie with Whipped Cream

TURKEY TO GO 35
(with purchase of an entrée)

An 18% Service Charge Will Be Added to Parties of 6 or More

**These items can be served raw or undercooked, or may contain raw or undercooked ingredients.*
State health regulations require we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness