

# HAPPY THANKSGIVING

## STARTERS

**PUMPKIN CRAB BISQUE** /9.00

**SEAFOOD CHOWDER** /7.00

**GOAT CHEESE SALAD**

*mixed greens, goat cheese phyllo, dried cranberries, toffee pecans, lemon thyme vinaigrette* /7.00

**ROASTED BEET SALAD**

*beets, butternut squash, pears, cranberries, cashews, baby arugula, maple cider vinaigrette* /7.00

**BUTTERNUT SQUASH RAVIOLI**

*candied pecans, figs, sage brown butter sauce* /12.00

**PAN SEARED SCALLOPS**

*mushroom risotto, lobster sauce* /15.00

**CRISPY BRUSSELS SPROUTS**

*szechuan sauce, sriracha aioli* /10.00



## ENDLESS TURKEY DINNER PLATE

*all natural, free range roasted turkey, homemade turkey gravy, honey glazed ham, orange cranberry sauce, bread stuffing, glazed carrots* /32.00

## ENTRÉES

**JUMBO LUMB CRAB CAKES**

*salted fries, apple slaw, tartar sauce* /39.00

**CARAMELIZED SALMON**

*mashers, broccoli, djon cream* /26.00

**PECAN HALIBUT**

*mushroom risotto, brussels sprouts, maple cider suace/MKT*

**SLOW ROASTED PRIME RIB**

*mashers, broccoli, au jus, horsey sauce* /34.00

**8 OZ. BLACK ANGUS FILET**

*mashers, broccoli, demi-glace* /46.00

**SEAFOOD TORTELLINI**

*shrimp, scallops, clams, lobster blush sauce* /28.00

**ADD TO ANY ENTRÉE:**

**CRAB CAKE** +19.00

**SHRIMP** +6.00

**SCALLOPS** +9.00

## SIDES

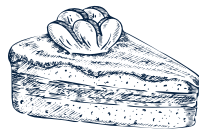
**INDIVIDUAL** /4.00

**BRUSSELS SPROUTS • MUSHROOM RISOTTO**

**NEVA'S POTATOES • GLAZED CARROTS**

**SWEET POTATO MASHED • BROCCOLI**

**RED SKIN GARLIC BASIL MASHERS**



## DESSERT

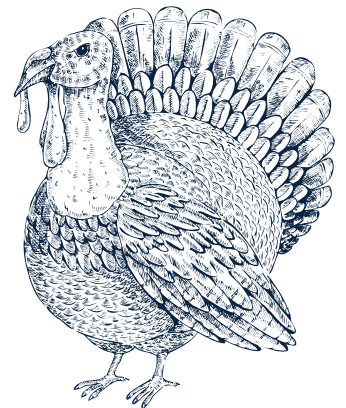
**PUMPKIN CHEESECAKE** /8.00 • **APPLE PIE** /8.00

**CHOCOLATE BROWNIE** /8.00



A Coastal American Grill.

**KITCHEN MANAGER ELIAS CHUTA**



**SERVING THANKSGIVING DINNER**

11:00AM-9:00PM

**LATE NIGHT MENU**

9:00PM-11:00PM

228 Rehoboth Avenue • Rehoboth Beach • 302.227.3895 • summerhousesaloon.com

*Consuming raw or undercooked meat, shellfish or seafood may increase your risk of food borne illness. Please notify your server of any dietary restrictions or food allergies.*

# WINE VINO VIN

## REDS BY THE BOTTLE/ 45.00

- IRONSIDE RESERVE PINOT NOIR, *California*
- FOUR VINES ZINFANDEL, *California*
- CHERRY PIE PINOT NOIR, *California*
- MURRIETA'S WELL RED BLEND, *California*
- SPOSATO 'RESERVE' MALBEC, *Argentina*
- TEXTBOOK CABERNET, *California*

## WHITES BY THE BOTTLE/ 45.00

- PEJU SAUVIGNON BLANC, *California*
- SONOMA CUTRER RUSSIAN RIVER CHARDONNAY, *California*
- BOUCHAINE CHARDONNAY, *California*
- FROG'S LEAP SAUVIGNON BLANC, *California*
- KIM CRAWFORD SAUVIGNON BLANC, *New Zealand*
- KENDALL JACKSON CHARDONNAY, *California*
- LES BOURSICOTTES SANCERRE, *France*

We pour a 6 oz. glass of wine ... 1/4 of a bottle. All wines by the glass are also available by the bottle; except for Beringer.

## REDS BY THE GLASS

- LOVE PINOT NOIR, *California* 9.50
- ANGELS INK PINOT NOIR, *California* 13.00
- FARMHOUSE RED BLEND, *California* 8.00
- IL NIDO CABERNET, *Italy* 9.00
- WILLIAM HILL MERLOT, *California* 10.00
- SPOSATO 'CLASSIC' MALBEC, *Argentina* 9.00
- JUGGERNAUT CABERNET, *California* 13.00

## WHITES BY THE GLASS

- RAYMOND CHARDONNAY, *California* 8.50
- WENTE CHARDONNAY, *California* 10.00
- SPOSATO SAUVIGNON BLANC, *Argentina* 8.50
- OYSTER BAY SAUVIGNON BLANC, *New Zealand* 10.00
- CIELO PINOT GRIGIO, *Italy* 8.00
- STONEFRUIT RIESLING, *Germany* 8.00
- BERINGER WHITE ZINFANDEL, *California* 7.50
- GAMBINO PROSECCO, *Italy* 7.50
- CHARLES DE FERRE BRUT RESERVE CHAMPAGNE, *France* 8.50
- VILLA VIALADE ROSÉ, *France* 7.50
- PINE RIDGE CHENIN BLANC VIOGNIER, *California* 9.50

## BOTTLES

Add an Absolut Lime Shot with your Corona +5

- MILLER LITE ..... 4
- COORS LIGHT ..... 4
- BUDWEISER..... 4
- BUD LIGHT ..... 4
- HEINEKEN N/A..... 4
- MICHELOB ULTRA..... 4
- ANGRY ORCHARD (GF) ..... 4
- CORONA ..... 5
- CORONA LIGHT ..... 5
- HEINEKEN ..... 5<sup>25</sup>
- STELLA ARTOIS..... 5<sup>25</sup>
- SAM ADAMS BOSTON LAGER .... 5<sup>25</sup>

## THROW ONE BACK

# COCKTAILS

- WOODFORD SPIRE/12.00  
*Woodford Reserve Kentucky bourbon, fresh squeezed lemonade, cranberry, orange bitters; served on the rocks*
- THE SH OLD FASHIONED/14.00  
*Angel's Envy Bourbon, Angostura bitters, Luxardo cherry, orange heart, muddled sugar cube; served over ice*
- GRAND GINGER SPLASH/12.00  
*Frankly Organic Apple Ginger Vodka, Grand Marnier, apple cider, splash of fresh lemon, topped with ginger beer*
- TEQUILA SMASH/12.00  
*Casamigos Añejo, splash of Luxardo cherry juice, muddled cherry, orange slice & dash of agave & orange bitters*
- SH PERSUASION/11.00  
*Frankly Organic Grapefruit Cinnamon Vodka, splash of lime juice, yuzu, green tea syrup*
- SPICY GRAPEFRUIT MARGARITA/12.00  
*Tanteo Jalapeño Tequila, fresh squeezed grapefruit juice, fresh lime juice, rimmed with chili powder, kosher salt & sugar, topped with jalapeños*
- RHUBARB MOJITO/12.00  
*Whitley Neill Rhubarb & Ginger Gin, lime, mint leaves, simple syrup, topped with elderflower tonic*
- APRICOT CRUSH/12.00  
*Apricot Brandy, Captain Morgan White Rum, fresh orange juice & lemon juice, topped with Sprite & club soda*
- MEDITERRANEAN FIG MULE/13.00  
*Figenza Vodka, fresh squeezed lime, ginger beer*

# MARTINIS

- APPLE CARAMEL TINI/13.00  
*Kissed Caramel Smirnoff, splash of apple juice, simple syrup, squeeze of lemon juice, rimmed with caramel & a thin apple slice*
- BLOOD PEACH TINI/12.00  
*Ketel One Botanical Peach & Orange Blossom Vodka, triple sec, St. Germain, splash of orange juice, blood peach puree*
- ELDERFLOWER MANGO COSMO/13.00  
*Nolet Silver, Triple Sec, St. Germain, freshly squeezed lime juice, topped with Cran-Mango*
- CLASSIC MANHATTAN/12.00  
*Basil Hayden's Kentucky Bourbon, sweet vermouth, orange bitters with an expressed orange twist; served up*
- BERRY FRENCH 75/12.00  
*Bombay Blackberry/Raspberry Gin, St. Germain, fresh lemon, champagne, served up in a coupe*
- THE SH GRAPEFRUIT LIME MARTINI/13.00  
*Absolut Lime Vodka, triple sec, freshly squeezed lime, grapefruit juice*

## SWEET SIPS

- APPLE PIE/15.00  
*Crown Apple, Baileys Vanilla Cinnamon, Smirnoff Whipped Vodka, cinnamon simple syrup*
- PUMPKING TINI/15.00  
*Southern Tier Pumpking Whiskey, cold brew coffee, pumpkin spice cream*

# BEER

## DRAFT

Ask your server about our limited can beer promotions and seasonal draft beers!

- MILLER LITE ..... 3
- GOOSE ISLAND ..... 5
- DOGFISH 60 MINUTE ..... 5
- SAM ADAMS SEASONAL DOGFISH SEASONAL
- YUENGLING ..... 3
- RAR..... 7

