

# 82 Queen

## Thanksgiving Day Menu 3 Courses for \$60

### -Starters-

**AWARD-WINNING SHE CRAB SOUP**  
Laced with Sherry

**BUTTERNUT SQUASH BISQUE**  
With Frangelico Cream



**QUEEN'S SALAD**

Assorted Lettuce, Grape Tomatoes, Cucumbers, Carrots, Green Onions  
Sweet Corn, Field Peas, Applewood Bacon, Cheddar Cheese, Buttermilk-Herb Dressing

**FRIED GREEN TOMATOES**  
Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

**ROASTED BEET SALAD**

Baby Spinach, Red & Gold Beets, Candied Pecans, Goat Cheese, Olive Oil, White Balsamic

**\*FRIED OYSTERS**

White Cheddar, Country Ham Mac & Cheese, Smoked Tomato Caramel, Garlic Herb Panko

### -Entrées-

**HERB ROASTED TURKEY BREAST**

Mashed Yukon Gold Potatoes, Andouille Sausage & Sage Dressing  
Pecan-Buttered Haricot Verts, Giblet Gravy, Fresh Cranberry-Pineapple Chutney

**QUEEN'S BARBEQUE SHRIMP & GRITS**

Southern Comfort Barbeque Sauce, Applewood Smoked Bacon  
Cheddar Cheese, Green Onions

**CAROLINA CRAB CAKES**

Charleston Red Rice, Baby Limas, Corn & Black-Eyed Pea Succotash, Red Pepper & Pickled Okra Remoulade

**\*GRILLED C.A.B. RIBEYE**

Truffled Mashed Potatoes, Garlic Roasted Asparagus  
Cremini Mushrooms, Rosemary Demi Glace

**\*PAN SEARED NORTH ATLANTIC SALMON**

Sweet Potato & Thyme Risotto, Shaved Brussels Sprouts  
Country Ham, Maple-Bourbon Glaze

### -Desserts-

**PUMPKIN PIE**

Cinnamon Whipped Cream

**CHOCOLATE CHEESECAKE**

Crème Anglaise, Raspberry Sauce

**SWEET POTATO-MAPLE LAYERED CHEESECAKE**

Whipped Cream, Caramel Sauce

**BOURBON PECAN PIE**

Whipped Cream, Caramel Sauce

**LIMONCELLO MASCARPONE CAKE**

Raspberry Sauce, Whipped Cream



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Please inform your server of any food or latex related allergies

Executive Chef Steve Stone | General Manager Fernando Fry