

THE
CALCUTTA
GRILL

THURSDAY 11/19

\$20

Pull Apart Rolls with butter

Pear & Field Greens Salad with comice pears, pecans, chevre, and red wine vinaigrette

Slow Cooked Thin-Sliced Roast Beef with brown gravy, mashed potatoes, and brown sugar carrots

FRIDAY 11/20

\$30

Grilled French Bread with olive oil tapenade

Classic Caesar Salad with romaine, aged parmesan, croutons, and lemon-garlic dressing

Seafood Bouillabaisse with prawns, octopus, cod, and calamari in a tomato-fennel broth with pea shoots and saffron aioli

SATURDAY 11/21

\$30

Foraged Mushroom-Sherry Bisque

Butternut Squash & Arugula Salad with gorgonzola, walnuts, sun dried cranberries, and lemon vinaigrette

Braised Beef Short Ribs with garlic demi-glace, fresh horseradish, carrot-fennel puree, and pea shoot onion salad

SUNDAY 11/22

\$20

Pull Apart Rolls with butter

Butter Lettuce Salad with tomatoes, carrots, croutons, and ranch dressing

Southern Fried Chicken Breast with creamy bacon gravy, mashed potatoes, and braised swiss chard

THE
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MONDAY 11/23

\$20

Kabocha Squash Bisque

Roasted Brussels Sprouts with hazelnuts and mustard

Beef Bourgeois with bacon and onions over fingerling potatoes and carrots

TUESDAY 11/24

\$20

Crisp Tortilla Chips with salsa

Refried Black Beans & Saffron Rice

Chicken & Cheese Enchiladas with ancho chile sour cream and cilantro

WEDNESDAY 11/25

Thanksgiving To-Go Meal Kit Available

THURSDAY 11/26

Closed. Happy Thanksgiving!

FRIDAY 11/27

\$25

New England Style Clam Chowder

Caramelized Onion Artichoke Dip with grilled flatbread

Classic Meatloaf with smoked apple BBQ sauce, root vegetable hash, bacon braised kale

THE
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SATURDAY 11/28

\$30

Confit Duck & White Bean Soup

Crisp Fried Pork Belly with apple-jalapeno butter, grillades gravy, and white cheddar grits

New Orleans Style Shrimp Etouffee over steamed rice with scallions

SUNDAY 11/29

\$20

Sea Salt & Herb Breadsticks with olive oil and balsamic vinegar

Classic Caesar Salad with romaine, aged parmesan, croutons, and lemon-garlic dressing

Grilled Chicken Breast with caper white wine jus, spaghetti squash, and preserved lemon orzo salad