LINKS

AN AMERICAN GRILL

Thanksgiving Prix Fixe Menu

Thursday, November 26, 2026
11am–9pm
three courses | $85

FIRST COURSE

choice of one

Buttercup Squash Bisque
maple crème fraîche mousse, candied pecans, chives, duck confit *bbq*

Harvest Salad
salt baked beets, whipped chevre, Granny Smith, fennel, curry peanuts, mulled cherries, blood orange vinaigrette

Lobster Pasta
house campanelle pasta, butter poached lobster, shiitake mushrooms, cherry tomatoes, arugula, vadouvan breadcrumbs, preserved lemon

SECOND COURSE

choice of one

Apple Cider and Sage Roasted Turkey
parsnip whipped potatoes, *country* French green beans, sausage cornbread stuffing, cranberry-vanilla jam, sage gravy

C.A.B. Filet Mignon*
smashed truffle-Parmesan potatoes, baby vegetables, honeynut squash puree, smoked bacon bordelaise

Scottish Salmon*
Gulf shrimp chowder, chive dumplings, Benton's Bacon, sunchoke velouté, petite mustard greens, tomato marmalade

Vegetable Wellington
roasted autumn vegetables, puff pastry, black winter truffle, peperonata emulsion, frisee, preserved lemon beurre blanc

THIRD COURSE

choice of one

Pumpkin and Mascarpone Cheesecake
almond short crust, whipped mascarpone, rum glazed raisins

Apple and Caramel
caramel cremeux, roasted apples, sweet tart crust

FAMILY STYLE SIDES 12

Creamed Spinach
House Shellbow Mac N Cheese
Parsnip Whipped Potatoes
Crispy Brussels Sprouts
Grilled Jumbo Asparagus
Smashed Marble Potatoes

ENHANCEMENTS

Lobster Tail 8oz MKT
Grilled Gulf Shrimp 16
Jumbo Lump Crab Cake 24
Shaved Black Truffles MKT
Seared Foie Gras* MKT

Fresh on the Menu SC GROWN CERTIFIED

Please be respectful of other guests and refrain from cell phone use in the dining room.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CERTIFIED SOUTH CAROLINA