



THANKSGIVING



~ AT GINNY LANE BAR & GRILL ~

THURSDAY, NOVEMBER 24 11AM-8PM
BUFFET: \$25 PER ADULT \$12 PER CHILD

Taking Reservations 251-224-6500 ex.1

APPETIZERS

YOUR CHOICE OF:

Butternut Squash Soup

or
House Salad

Spring Mix, Shaved Carrots, Red Cabbage, Red Onion, Marinated Tomatoes, Mozzarella Cheese and House Made Croutons. Choice of Ranch, Balsamic Vinaigrette, or Honey Mustard Dressings

TRADITIONAL TURKEY DINNER

Mashed Potatoes with Giblet Gravy

Cornbread Stuffing

Sweet Potato Casserole and Green Bean Casserole

DESSERTS

YOUR CHOICE OF:

Pumpkin Pie
or

Praline Bread Pudding

Thanksgiving 2022 Special Menu

STARTERS

Peel and Eat Shrimp Steamed Shell-on Shrimp, with Old Bay seasoning, Cocktail Sauce, and hot butter **1/2 lb \$14 1 lb \$20**

Cheese Plate Gorgonzola, Honey Drizzled Brie, Manchego, and Smoked Gouda. Served with Fresh Fruit, Spiced Pecans, and Crackers **\$16**

Spinach and Artichoke Dip Fresh Spinach and Artichokes, Cream Cheese, Sour Cream, and Green Onions, Served with House Made Tortilla Chips **\$12**

SALADS

House Salad Spring Mix, Sliced Cucumber, Red Cabbage, Marinated Tomatoes, Cheddar Cheese, Bacon, Egg, and Croutons **\$6**

Caesar Salad Romaine Lettuce, Parmesan Cheese, Marinated Tomatoes, House Made Croutons, Tossed in Caesar Dressing **\$7**

ENTREES

Filet Mignon Gouda Smashed Potatoes, Broccolini, Red Wine Demi Glace **\$34**

Bayou Grouper Blackened Grouper, Lump Crabmeat, Mushroom Risotto, Glazed Carrots, Lemon Beurre Blanc **\$28**

Fried Shrimp Platter Jumbo Gulf Shrimp, Lightly Dusted and Fried. Served with French Fries, Hushpuppies, and Cole Slaw **\$24**



Shrimp and Grits Sautéed Gulf Shrimp, Tomatoes, Bacon, Thyme, Rosemary, Green Onions, Shallots, Garlic, Chardonnay Cream Sauce, Cheddar Grits **\$24**

Pecan Encrusted Chicken Chicken Breast Breaded in Candied Pecans, Gouda Smashed Potatoes, Herb Roasted Squash and Zucchini, and a Lemon Beurre Blanc **\$20**

Ginny Lane Burger Ground Beef Patty, Lettuce, Tomato, Onions, and Mayonnaise on a Brioche Bun served with French Fries **\$16**

Snow Crab Legs One Pound of Snow Crab Clusters served with Corn, Sausage, Potatoes, and Hot Butter **\$26**

Royal Reds One Pound of Royal Red Shrimp with Corn, Sausage, Potatoes, Hot Butter, and Cocktail Sauce **\$26**



Please alert your server to any special dietary needs. Consuming any raw or undercooked meats, seafood, or shellfish may lead to potential health risks.