



THANKSGIVING

~ AT GINNY LANE BAR & GRILL ~

PLEASE CALL 251.224.6500 EXT. 1 FOR RESERVATIONS
THURSDAY, NOVEMBER 23 2023 11AM-8PM

BUFFET: \$25 PER ADULT \$12 PER CHILD

APPETIZERS

YOUR CHOICE OF:

Butternut Squash Soup

or

House Salad

Spring Mix, Grape Tomatoes, Bacon Crumbles, Cucumber,
Cheddar Cheese, Egg, Croutons
Choice of Ranch or Balsamic Vinaigrette

TRADITIONAL TURKEY DINNER

Mashed Potatoes

Mushroom and Onion Gravy

Cornbread Stuffing

Sweet Potato Casserole

Green Bean Casserole

Rolls

DESSERTS

Pumpkin Pie

Praline Bread Pudding

Carrot Cake

Thanksgiving 2023 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**

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

Short Rib Nachos Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos **\$16**

SALADS

House Salad Spring Mix, Sliced Cucumber, Tomatoes, Cheddar Cheese, Bacon, Egg, and Croutons **\$7**

Pecan, Pear, Warm Goat Cheese Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries,
Raspberry Vinaigrette **\$9**

ENTREES

8 oz Filet Mignon **\$28**

Mashed Potatoes, Asparagus, Red Wine Demi Glaze

14 oz Ribeye **\$30**

Mashed Potatoes, Asparagus, Red Wine Demi Glaze

Bayou Grouper **\$22**

Blackened Grouper, Lump Crabmeat, Mushroom Risotto, Glazed Carrots, Lemon Beurre Blanc

Fried Shrimp Platter **\$16**

Jumbo Gulf Shrimp, Lightly Dusted and Fried. Served with French Fries, Hushpuppies, and Cole Slaw

Shrimp and Grits **\$16**

Sautéed Gulf Shrimp, Tomatoes, Bacon, Thyme, Rosemary, Green Onions, Shallots, Garlic,
Chardonnay Cream Sauce, Cheddar Grits

Pecan Encrusted Chicken **\$14**

Chicken Breast Breaded in Pecans, Gouda Smashed Potatoes, Herb Roasted Squash and Zucchini, Lemon Beurre Blanc

Ginny Lane Burger **\$12**

Ground Beef Patty, Lettuce, Tomato, Onions, and Mayonnaise on a Brioche Bun served with French Fries

Snow Crab Legs **\$28**

One Pound of Snow Crab Clusters served with Corn, Sausage, Potatoes, and Hot Butter

King Crab Legs **\$30**

One Pounds of King Crab Clusters served with Corn, Sausage, Potatoes, and Hot Butter



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

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Chardonnay

Twenty Acres 7/28
Clarksburg, CA '19

Carmel Road Unoaked 8/32
Monterey County, CA '21

Schug 11/58
Sonoma County, CA '19

Amalie Robert 69
Willamette Valley, OR '18

Robert Mondavi 75
Napa Valley, CA '18

Sauvignon Blanc

Murphy Goode 8/32
North Coast, CA '21

Chasing Venus 10/25
Marlborough, NZ '22

Stoneleigh 10/42
Marlborough, NZ '20

Honig 50
Napa Valley, CA '22

Pinot Grigio/Gris

La Fiera 7/28
Italy '20

J Vineyards 9/36
Pinot Gris, CA '22

Firesteed 10/40
Willamette, Oregon '20

Ferrari-Carano 9/37
Sonoma County, CA '21

Zaccagnini 50
Abruzzo, Italy '21

Rose

Moulin De Gassac 8/32
Languedoc, France '21

The Beach by Whispering Angel 10/40
CA '21

Studio, By Miraval 40
Provence, France '21

Distinctive Whites

RELAX Riesling 7/20
Germany '21

Broadbent, Vinho Verde Rose 9/23
Portugal NV

Bubbles

Los Monteros Cava 7/28
Spain, NV

Belstar Prosecco DOC 9/36
Italy, NV

La Marca Brut Rose 11
Single Serve, Italy, NV

Mumm Napa Prestige Brut 35
CA, NV

Coste Petrai Prosecco Brut 64
Italy, NV

Pinot Noir & Merlot

Sean Minor, Pinot Noir 8/32
CA '20

Mark West Black, Pinot Noir 10/44
CA '21

Portlandia, Pinot Noir 12/48
OR '20

Violet Hill, Pinot Noir 58
Willamette, Dundee OR '21

Goldeneye, Pinot Noir 75
Anderson Valley, CA '20

Bogle, Merlot 8/32
CA '20

Parcel 41, Merlot 40
Napa Valley, CA '20

Cabernet Sauvignon

Chloe 8/32
Monterey County, CA '18

Hahn 10/40
Paso Robles and Lodi, CA '21

Decoy 38
CA '21

Justin 65
Paso Robles, CA '19

Black Stallion 55
Napa Valley, CA '17

Volunteer 70
Sonoma, CA '21

My Favorite Neighbor 80
Paso Robles, CA '20

Distinctive Reds

Radio Boka, Tempranillo 7/18
Spain '20

**Cote Mas, Sud de France Syrah
and Grenache Blend** 10/25
Pezenas, France '20

BEER

Budweiser 4

Bud Light 4

Coors Light 4

Miller Lite 4

Michelob Ultra 4

Yuengling 4

Corona Extra 4

Corona Light 4

Stella Artois 5

Cheatin' Heart IPA 6
Yellowhammer Brewing

Goat Island Blood Orange 6
Berliner Weisse Cullman, AL

Edmund's Oast Something Cold 6
Blonde Ale Charleston, SC 16 oz

30A Beach Blonde Ale 6

Fairhope Amber 6

Happy Dad Seltzer 5
Wild Cherry or Fruit Punch

San Pellegrino 5
Sparkling Water

COCKTAILS

Lavender Martini 10
Tito's Vodka, Fresh Lemon Juice,
Lavender, Simple Syrup

Lemon Basil Martini 10
Bacardi Limon, Fresh Lemon Juice,
Muddled Basil, Simple Syrup, Sugar
Rim

Elijah Craig Manhattan Martini 10
Elijah Craig Bourbon, Sweet
Vermouth, Bitters, Bourbon Soaked
Cherries

Canal Spritzer 10
Tanqueray Gin, Muddled Mint,
Lemon, Simple Syrup, Sparkling
Water

Ginny Lane Strawberry

Lemonade 9
Tito's Vodka, Strawberry Puree,
Lemonade

Coastal 8
Mango Rum, Coconut Berry Red Bull

Villaggio Bellini 10
Tito's Vodka, Peach Schnapps,
Topped with Prosecco and Berries

FROZEN DRINKS

Bushwacker 12
Blue Chair Bay White Rum, Myers Dark
Rum, Creme de Cacao, Kahlua, Bailey's,
Fragelico, Ice Cream Mix
add a floater for \$3

Bailey's Banana Colada 12
Blue Chair Bay White Rum, Bailey's,
Creme de Cacao, Pina Colada Mix

Watermelon Margarita 12
Camerena Tequila, Watermelon Puree,
Fresh Lime, Sugar Rim

Raspberry Lemonade 12
Bacardi Limon, Fresh Lemon Juice,
Raspberry Puree

Daquiris 12
Strawberry, Pina Colada, Watermelon,
Raspberry, Peach, Orange

Key Lime Colada 12
Blue Chair Bay Key Lime Cream Rum,
Pineapple, Pina Colada Mix, Graham
Cracker Rim

Peach White Sangria 10
Moscato, Peach Puree, Fresh Lime Juice

Frose 10
Rose, Strawberry Puree, Lime Juice