THANKSGIVING DAY DINNER

WAVES EST. 1997

THURSDAY NOVEMBER 26TH, 2026

SPECIAL HOLIDAY HOURS: 12PM-8PM (LAST SEATING AT 6:30PM)

CALL: (586) 773-3840 TO MAKE YOUR RESERVATION

ENTREE SELECTION

THREE CHEESE TORTELLINI PALOMINO - $30
DELICATE HANDMADE TORTELLINI PASTA FILLED WITH A BLEND OF ASIAGO, PARMESAN AND ROMANO CHEESES, TOSSED IN A RICH TOMATO CREAM SAUCE, GARNISHED WITH PARMESAN CHEESE AND PARSLEY - **ADD CHICKEN - $4 - ADD GRILLED SHRIMP - $6**

COCONUT SHRIMP - $30
TIGER SHRIMP DIPPED IN OUR HANDMADE MALIBU COCONUT BATTER, FRIED TO A GOLDEN BROWN, SERVED WITH PLUM SAUCE, MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

HERB CRUSTED PORK TENDERLOIN - $30
HERB CRUSTED PORK TENDERLOIN TOPPED WITH A CREAMY DIJON SAUCE, SERVED OVER BALSAMIC BRAISED CABBAGE AND APPLES, WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

CHICKEN PICCATA - $32
LIGHTLY BREADED BREAST OF CHICKEN TOPPED WITH A LEMON CAPER SAUCE, SERVED WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

BOURBON GLAZED SALMON - $33
GRILLED NORWEGIAN SALMON FILET TOPPED WITH A BOURBON GLAZE BAKED AND SERVED WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

CHICKEN WELLINGTON FLORENTINE - $34
CHICKEN BREAST TOPPED WITH A CREAMY BLEND OF SPINACH AND FONTINA CHEESE, BAKED IN A BUTTERY PUFF PASTRY AND TOPPED WITH A TARRAGON CREAM SAUCE, SERVED WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

HERB ROASTED TURKEY - $35
SLOW ROASTED HERB SEASONED TURKEY, SERVED WITH CLASSIC THANKSGIVING STUFFING, CRANBERRY RELISH, CORNBREAD, MASCARPONE WHIPPED POTATOES WITH GIBLET GRAVY, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

PARMESAN PANKO GROUPER - $35
GROUPER COATED IN A BLEND OF PARMESAN AND PANKO, PAN SEARED AND TOPPED WITH A CREAMY LEMON GARLIC SAUCE, SERVED WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

CRAB STUFFED SOLE - $36
FRESH SOLE STUFFED WITH A SEASONED BLEND OF CRAB MEAT, BAKED TOPPED WITH A DIJON CREAM SAUCE SERVED WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

SEAFOOD LINGUINE - $36
LINGUINE TOSSED IN A ROASTED VEGETABLE CREAM SAUCE WITH SHRIMP, BAY SCALLOPS AND CRAB MEAT, SERVED WITH A SIDE OF BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

LAMB CHOPS - $40
THREE MARINATED LAMB CHOPS TOPPED WITH SWISS CHARD, TOMATOES, GARLIC AND FETA CHEESE, SERVED WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

FILET MIGNON - $42
WAVES SIGNATURE FILET CHAR-GRILLED AND TOPPED WITH A TARRAGON MUSHROOM SAUCE, SERVED WITH MASCARPONE WHIPPED POTATOES, BALSAMIC HONEY ROASTED TURN-CUT CARROTS AND BRUSSEL SPROUTS

DESSERT

AVAILABLE A LA CARTE

PUMPKIN PIE - $8
HANDMADE FLAKEY PIE CRUST BAKED WITH A CLASSIC PUMPKIN PIE FILLING TOPPED WITH FRESH WHIPPED CREAM

PECAN PIE - $9
FLAKEY PIE CRUST TOPPED WITH A RICH BROWN BUTTER AND PECAN FILLING, TOPPED WITH FRESH WHIPPED CREAM

NEW YORK STYLE CHEESECAKE - $9
CREAMY NEW YORK STYLE CHEESECAKE, HANDMADE WITH A BUTTERY GRAHAM CRACKER CRUST, TOPPED WITH A MIXED BERRY COMPOTE AND FRESH WHIPPED CREAM

PUMPKIN ICE CREAM WAFFLE SUNDAE - $10
CREAMY PUMPKIN ICE CREAM SERVED OVER WARM PEARL SUGAR BELGIUM STYLE WAFFLES, TOPPED WITH A DRIZZLE OF CARAMEL AND WHIPPED CREAM

LAVA CAKE A LA MODE - $10
MOIST CHOCOLATE CAKE SERVED WARM WITH A MOLTEN FUDGE CENTER, TOPPED WITH DRIZZLE OF CHOCOLATE AND CARAMEL SAUCES, SERVED A LA MODE WITH VANILLA BEAN ICE CREAM

SOUP / SALAD

CHOICE OF ONE PER ENTREE

WAVES HAWAIIAN SALAD
CRISP HEARTS OF ROMAINE, TOSSED IN A SWEET SOY VINAIGRETTE, TOPPED WITH SHREDDED CHEDDAR CHEESE, TOASTED ALMONDS AND RAMEN

CLASSIC CAESAR SALAD
CRISP HEARTS OF ROMAINE, FRESH PARMESAN CHEESE AND HOUSE-MADE CROUTONS, TOSSED IN A TRADITIONAL CAESAR DRESSING

CREAM OF BROCCOLI SOUP
FRESH BROCCOLI BLENDED WITH HEAVY CREAM, ONIONS, AND HOUSE SEASONING

BUTTERNUT SQUASH SOUP
ROASTED BUTTERNUT SQUASH, SEASONED AND BLENDED WITH CREAM SERVED WITH A CINNAMON TOASTED CROUTON

CHILDREN'S MENU AVAILABLE UPON REQUEST

MENU AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE
NO COUPONS OR PROMOTIONAL OFFERS WILL BE ACCEPTED