23° NORTH

GRAND ISLE RESORT

Thanksgiving

DINNER

THURSDAY, NOVEMBER 26, 2026

STARTERS

Golden Sunset Bisque — 18
Coconut ginger carrot bisque, toasted garlic baguette, coconut crème fraîche & herb oil.

Glazed Pork Belly — 24
Crispy pork belly, ginger-soy glaze & cucumber-pineapple salad.

Chicken Yakitori — 24
Chargrilled chicken skewers, pineapple pepper glaze, Asian pickled slaw, scallions & charred lime.

Firecracker Shrimp — 24
Tempura shrimp, firecracker sauce, scallions & charred lime.

Shaved Brussels Sprout Salad — 21
Pineapple, cashews, craisins, feta & honey vinaigrette.

Butter Lettuce Caesar — 19
Parmesan, fried capers, pickled onions, marinated tomatoes, toasted garlic baguette & house Caesar dressing.

SIGNATURE PASTA

Braised Beef Pappardelle — 35
Roasted beef in tomato & red wine sauce, tomato fondue, Parmesan, herbs & toasted garlic baguette.

FROM THE SEA

Grouper — 54

Atlantic Salmon — 49

Includes your choice of sauce. Accents ordered separately.

SWEET FINISHES

Pumpkin Cheesecake — 16
Thanksgiving special: cinnamon crumble & caramel sauce.
Suggested pairing: Late-harvest Riesling

Chocolate Brownie — 16
Vanilla bean ice cream & chocolate sauce.

Passion Fruit Crème Brûlée — 18
Caramelized sugar crust & seasonal garnish.

THANKSGIVING SPECIALS

Butternut Squash & Goat Cheese Arancini — 18
Golden risotto bites with roasted butternut squash & goat cheese, served with sage cream sauce.
Suggested pairing: Chardonnay

Thanksgiving Ham & Turkey Duo — 52
Herb-roasted turkey & maple-mustard ham, apple-sage stuffing, sweet potato mash, honey-glazed carrots, green beans, turkey gravy & cranberry-orange relish.
Suggested pairing: Pinot Noir

Pecan-Crusted Cobia — 48
Wild rice pilaf, sautéed green beans & citrus beurre blanc.
Suggested pairing: Chardonnay

Cranberry-Orange Butter-Roasted Lobster Tail — 65
Spiny lobster tail with orange-zest butter, light cranberry-orange glaze & thyme, potato gratin & sautéed green beans.
Suggested pairing: Chardonnay

Thanksgiving main-course specials include their listed sides.

FROM THE GRILL

Free Range Airline Chicken Breast — 44

Striploin — 65

Fillet of Beef
Petite 53 / Regular 69

Grill selections include your choice of sauce. Accents ordered separately.

SAUCES

23 North Signature Red Wine Sauce · Peppercorn · Chimichurri · Charred Lemon Butter · Mango Salsa

ACCENTS

Roasted Garlic Smashed Potatoes	13
House Frites & Garlic Aioli	11
Seasonal Assorted Vegetables	16
Creamed Spinach & Mushrooms	15
Wild Mushroom Risotto	18
Three Cheese Mac & Cheese	16

Add shrimp +10

Prices exclude 10% VAT and 15% gratuity. Wine sold separately.

Please inform your server of any food allergies or dietary requirements.