



HAPPY THANKSGIVING 2023

TO START

Butternut Sage Bisque 7 cup 11 bowl *gf, v*

Robin's Salmon Bisque 10 cup 18 bowl

Spinach Salad strawberries, red onion, delicata squash, sweet pepitas, feta, balsamic vinaigrette 17 *gf, vo*

Autumn Salad roasted winter squash, mixed greens, arugula, apples, spiced pepitas, red onions, pomegranate vinaigrette 17 *gf, v*

Robin's Garden Salad mixed greens, local market vegetables, sesame-citrus vinaigrette 12 *gf, v*
add blue cheese 2.5

TO SHARE

Sweet Rolls (4) housemade honey butter 4

Garlic Bread cracked wheat sourdough, fresh garlic butter, parmesan 3pc | 9 single | 3

Crispy Brussels Sprouts bacon, blue cheese, candied pecans, apples, walnut vinaigrette 14 *gf, vo*

Crusted Calamari sesame- cabbage slaw, sambal aioli 18 *gf*

MAINS

Turkey Dinner braised roasted turkey breast, turkey leg roulade, smoke mushroom apple brandy duxelles, garlic mashed potatoes, focaccia herb stuffing, green bean almondine, orange cranberry sauce, house made gravy 34 *gfo*

Sesame Crusted Skuna Bay Salmon cilantro edamame rice, grilled asparagus, unagi glaze 39 *gf*

Prime Rib garlic mashed potatoes, house made gravy, focaccia herb stuffing, green bean almondine 48 *gfo*

Vegetable Lasagna winter squash, kale, portobello mushrooms, lemon ricotta, house made marinara 29

Braised Stuffed Cabbage jasmine rice, lentils, market vegetables, lemon zest, herbs, moroccan spiced tomato sauce 30 *gf, v*

SIDES 7

Garlic Mashed Potatoes

House Made Orange Cranberry Sauce

Focaccia Herb Stuffing

Sweet Potato and Parsnip Au Gratin

KIDS

Turkey with mashed potatoes, broccoli 19

Spaghettini with butter, parmesan 6 with marinara 8

HOURS: 12pm-7pm

make a reservation at [robinsrestaurant.com](https://www.robinsrestaurant.com) | menu subject to changes

To-Go orders must be preordered. Please click on link below taking to-go orders till 11/22 @ 2pm

<https://forms.gle/Fz9QysbTphnwEdLF8>

4095 Burton Drive, Cambria | www.RobinsRestaurant.com | 805.927.5007



DESSERTS

- pumpkin cheesecake 12gf
caramel sauce, pepita brittle, whipped cream
pumpkin pie 10
key lime pie 11 gf
carrot cake 10
chocolate salted torte 10 v.gf
raspberry coulis, fresh raspberries

COFFEE AND CHAI

Coffee: Locally roasted fresh ground brewed
South American blend organic fair trade and
shade grown | 4

Chai Latte..... | 5

Mocha Chai..... | 6

Espresso..... | 3.50

Macchiato..... | 4

Cappuccino..... | 5

Latte..... | 5

Mocha..... | 6

Awesome Hot Chocolate..... | 5

Iced Mocha Float..... | 10

SODAS, ETC

Sparkling Water | 7

Spring Water | 7

Mexican Coke..... | 6

Diet Coke..... | 4

Fentiman's Ginger Beer..... | 5

Maine Rootbeer..... | 6

Rootbeer Float..... | 10

Arnold Palmer (1 refill)..... | 4.50

Lemonade(1 refill)

Pomegranate Lemonade..... | 4.50
(no refill)

Whalebird Manguava Kombucha... | 7

Mimosas (orange or pomegranate) | 8

Sangria..... | 8

A big thanks to all of my kitchen team under the direction of executive chef Chris Nixon
who made this day possible for you. Also to my service staff who gave up their family time to serve you.
Thank you, our guest, for being here & allowing us to serve you today. It is our pleasure!