

Thanksgiving Dinner November 25th

11:00 am to 4pm

You will be greeted with assortment of breads

Appetizer

Autumn Bisque Cup 5 Bowl 7

Clam Chowder Cup 5 Bowl 7 (Add Fresh Shucked Lobster 8)

Butternut Ravioli with Nutmeg Cream Sauce 10

Crab Cakes with Roasted Red Pepper Sauce 14

Savory Pastry Cups filled with Almonds, Apple and Brie 10

Dozen Housemade Shrimp Cocktail 25

Salads

Spinach Salad with Feta, Almonds, Apricot and Lemon Vinaigrette 9

Mixed Green Salad with Choice of Dressing (Ranch, Balsamic, Italian, Blue Cheese) 8

Caesar Salad with Parmesan Cheese and Olives 9

Entrée

Roast Turkey with Homemade Stuffing and Cranberry Sauce 24

Seared Swordfish with Herbed Beurre Blanc MP

Slow Roasted Prime Rib of Beef with Rosemary Au Jus MP

Baked Cod topped with Crabmeat and Cracker Crumb Topping 28

Chicken Francaise with Lemon Caper Sauce 25

Above served with Fresh Mash Potato and Butternut Squash

Baked Autumn Mac and Cheese (Roasted Butternut Squash, Carrots, Parsnip, Sweet Potato) 22

Butternut Ravioli with Brown Sage Butter and Fresh Cranberry 22