

Thank you for joining us for....
Thanksgiving Dinner

Soups & Salads

Butternut Squash Apple Soup	\$2.99
Cup of Clam Chowder	\$3.25
Garden Salad	\$3.50
Caesar Salad	\$6.99
Harvest Salad	\$6.99
<i>pine nuts, dried cranberries, chopped garden vegetables, baby field greens, tossed with maple vinegarette</i>	

Appetizers

Cheese & Cracker and Relish Tray for four	\$7.99
Stuffed Mushrooms <i>fresh mushroom caps stuffed with our homemade stuffing</i>	\$7.99
Shrimp Cocktail	\$8.99
Scallops and Bacon	\$8.99

Turkey Dinner

*with cranberry stuffing, mashed potato, butternut squash, peas & pearl onions, and cranberry sauce
 (Our chef suggests a bottle of Pepperwood Grove Chardonnay) 16.99*

Honey Glazed Baked Virginia Ham

*with raisin sauce, mashed potato, butternut squash, and peas & pearl onions
 (Our chef suggests a bottle of Rosemount Estate Shiraz) 15.99*

Roast Prime Rib au Jus

*served with popover, mashed potato, butternut squash, peas and pearl onions
 (Our chef suggests a bottle of Santa Rita Reserva Cabernet) 21.99*

Baked Seafood Pie

shrimp, scallops, haddock, and lobster baked en casserole and topped with a seafood cracker crumb stuffing, served with mashed potato, butternut squash, peas & pearl onions (Our chef suggests a bottle of J Lohr Riverstone Estate Chardonnay) 24.99

Baked Lobster Pie

*fresh lobster meat baked en casserole and topped with a seafood cracker crumb stuffing, served with mashed potato, butternut squash, peas & pearl onions
 Our chef suggests a bottle of Redcliffe Sauvignon Blanc) 26.99*

Baked Lobster Pie and Prime Rib

*with mashed potato, butternut squash, and peas & pearl onions
 (Our chef suggests a bottle of Villa Maria Unoaked Chardonnay) 32.99*

And for Dessert...

Apple Pie a la Mode, Pumpkin Pie, Bread Pudding,
 Tapioca Pudding, Pecan Pie, Apple Crisp, Ginger Bread
Your Choice.....\$3.99

An 18% gratuity will be added to all checks.
 If you wish to have this not included,
 please let us know!

