

Thanksgiving menu

## SOUPS AND SALADS

Butternut Squash & Fiji Apple Bisque	8.99
Cup of Clam Chowder	7.99
Fresh Garden Salad	7.99
Harvest Salad	14.99
roasted butternut squash, dried cranberries, chopped garden vegetables and baby field greens with a maple vinaigrette dressing	
Apple Spinach Salad	14.99
sliced apples, crumbled blue cheese and candied pecans on a bed of fresh baby spinach with warm bacon dressing	

## APPETIZERS

Charcuterie Board with crackers, pepper jelly and peppered salami	16.99
Stuffed Mushrooms	12.99
Shrimp Cocktail	14.99
Maple Smoked Bacon Wrapped Scallops	16.99
Spinach and Artichoke Dip served with corn tortilla chips	12.99

## ENTREES

Oven Roasted Turkey Dinner	22.99
with cranberry stuffing, mashed potatoes, butternut squash, peas and pearl onions, and cranberry and walnut chutney (Our chef suggests Chateau St Michelle Riesling)	
Honey Glazed Baked Virginia Ham	22.99
with raisin sauce, mashed potatoes, butternut squash, peas and pearl onions (Our chef suggests Man Chenin Blanc)	
Roasted Butternut Squash Ravioli	21.99
served with cranberry apple cider veloute (Our chef suggests Wente Chardonnay)	
Slow Roasted Prime Rib au Jus	28.99
served with mashed potato, butternut squash, peas and pearl onions (Our chef suggests Man Cabernet Sauvignon)	
Baked Seafood Pie	32.99
shrimp, scallops, haddock and lobster, baked en casserole and topped with Ritz crackers, cream sherry and sour cream, served with mashed potato, butternut squash, peas and pearl onions (Our chef suggests J Lohr Chardonnay)	
Surf and Turf	36.99
baked stuffed shrimp and slow roasted prime rib served with mashed potato, butternut squash, peas and pearl onions (Our chef suggests Cloud Fall Pinot Noir)	

## DESSERTS

Pumpkin Pie	Bread Pudding
Pecan Pie	Apple Crisp
Apple Pie	Ginger Bread with Pumpkin Ice Cream

All desserts are \$8.99  
Add a scoop of Vanilla Bean or Pumpkin Latte Ice Cream to any dessert for \$2.75

