

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	16.99
Maple Smoked Bacon Wrapped Scallops	16.99
Spinach and Artichoke Dip	
served with corn tortilla chips	14.99

Oven Roasted Turkey Dinner
with cranberry stuffing, mashed potatoes, butternut squash,
peas and pearl onions, and cranberry and walnut chutney
(Our chef suggests Chateau St Michelle Riesling) 25.99

Honey Glazed Baked Virginia Ham
with raisin sauce, mashed potatoes, butternut squash,
peas and pearl onions (Our chef suggests Man Chenin Blanc) 25.99

Roasted Butternut Squash Ravioli
served with cranberry apple cider veloute
(Our chef suggests Wente Chardonnay) 24.99

Slow Roasted Prime Rib au Jus
served with mashed potato, butternut squash, peas and pearl onions
(Our chef suggests Man Cabernet Sauvignon) 34.99

Baked Seafood Pie
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) 36.99

Surf and Turf
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) 38.99

Desserts \$9.99

Pumpkin Pie • Pecan Pie • Tahitian Cheesecake • Apple Pie • Bread Pudding • Apple Crisp
Add a scoop of Vanilla Bean or Pumpkin Latte Ice Cream to any dessert for \$2.75