

Thanksgiving 2026

SOUPS AND SALADS

Butternut Squash & Fiji Apple Bisque.....9
Cup of Clam Chowder.....10
Fresh Garden Salad.....10
Harvest Salad.....17
roasted butternut squash, dried cranberries, chopped garden vegetables
and baby field greens with a maple vinaigrette dressing

APPETIZERS

Charcuterie Board.....21
with red roasted peppers, blue cheese stuffed olives, pickled onions,
prosciutto, pepperoni, salami, pepper jelly and assorted cheeses
Stuffed Mushrooms.....19
Shrimp Cocktail.....19
Maple Smoked Bacon Wrapped Scallops.....21

ENTREES

Oven Roasted Turkey Dinner
with cranberry stuffing, mashed potatoes, butternut squash,
peas and pearl onions, and cranberry and walnut chutney
(Our chef suggests Labelle Riesling) 27

Honey Glazed Baked Virginia Ham
with raisin sauce, mashed potatoes, butternut squash, peas and pearl onions
(Our chef suggests Mark West Pinot Noir) 27

Roasted Butternut Squash Ravioli
served with cranberry apple cider veloute
(Our chef suggests Kendall Jackson Chardonnay) 26

Slow Roasted Prime Rib au Jus
served with mashed potato, butternut squash, peas and pearl onions
(Our chef suggests Black Stallion Cabernet Sauvignon) 36

Baked Seafood Pie
shrimp, scallops, haddock and lobster, baked en casserole
and topped with a creamy seafood sauce
served with mashed potato, butternut squash, peas and pearl onions
(Our chef suggests Kendall Jackson Chardonnay) 40

Surf and Turf
baked stuffed shrimp and slow roasted prime rib
served with mashed potato, butternut squash, peas and pearl onions
(Our chef suggests Noble Vines Pinot Gris) 44

DESSERTS
(your choice $13)

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