

Three Course Thanksgiving Menu

\$49.95 per person

Starters

Choose One

New England Clam Chowder

Smoked clams, crispy bacon garnish

Butternut Squash Soup

Roasted Squash and Pears with Leeks and Cream, Garnished with Candied Walnut Crumble

Mixed Greens Salad

Baby Lettuce, Radish Slices, Cherry Tomatoes, Cucumbers, Croutons and Red Onion with Balsamic Vinaigrette

Granny Apple Salad

Apples, Arugula, Frisee, Candied Pecans and Point Reyes Blue Cheese

Entrées

Choose One

Roasted Smoked Turkey Breast

Sliced with Mashed Potatoes & Gravy, Cranberry Sauce, Green Beans and Corn Bread

Creole Style Wild Jumbo Shrimp

Sautéed Jumbo Shrimp in a Light and Delicious Creole Sauce with Aromatic Basmati Rice

Parmesan Crusted Salmon

Fresh Salmon Encrusted with Parmesan and served with Garlic Whipped potatoes & Green Beans

Pork Chop with Apple Cider Reduction

With Butter Braised Bacon, Served with Yukon Gold Smashed Potatoes and Green Beans

Steak Diane* (Add \$7)

Filet Mignon Medallions w/ a Shallot, Mushroom, Dijon Cognac Sauce, Whipped Potatoes & Glazed Carrots

28 Day Aged Prime Rib* (Add \$7)

Petite Cut Prime Rib Served with Smashed Potatoes, Traditional Yorkshire Pudding and Creamed Spinach

Desserts

Choose One

Pumpkin Crème Brulee

Carrot Cake

Chocolate Ganache Cake