

## 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 Mashed Potatoes and Green Beans

**Steak Diane\*** (Add \$7)

Tender Steak 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**