

Three Course Thanksgiving Menu

\$49.95 per person

Starters

Choose One

New England Clam Chowder

Crispy bacon garnish

Butternut Squash Soup

Roasted Squash and Pears | Leeks | Cream |
Candied Pecan Crumble

Granny Apple Salad

Apples | Arugula | Frisee | Candied Pecans |
Point Reyes Blue Cheese

Mixed Greens Salad

Baby Lettuce | Radish Slices | Cherry
Tomatoes | Cucumbers | Croutons | Red
Onion | Balsamic Vinaigrette

Entrées

Choose One

Roasted Smoked Turkey Breast

Sliced with Mashed Potatoes & Gravy | Cranberry Sauce | Green Beans Almondine | Corn Bread

Parmesan Crusted Salmon

Fresh Salmon Encrusted with Parmesan | Yukon Gold Mashed Potatoes | Green Beans Almondine

Citrus Miso Glazed Salmon

Seared Salmon | Honey Chipotle Citrus Miso Glaze | Yukon Gold Mashed Potatoes | Broccoli

Creole Style Wild Jumbo Shrimp

Sautéed Jumbo Shrimp | Light and Delicious Creole Sauce | Aromatic Basmati Rice

Pork Chop with Apple Cider Reduction

Butter Braised Bacon | Yukon Gold Mashed Potatoes | Green Beans Almondine

Steak Diane*

(Add \$7)

Filet Mignon Medallions | Shallots | Mushrooms | Dijon Cognac Sauce | Yukon Gold Mashed
Potatoes | Carrots

28 Day Aged Prime Rib*

(Add \$9)

Petite Cut | Yukon Gold Mashed Potatoes | Traditional Yorkshire Pudding | Creamed Spinach

Desserts

Choose One

Pumpkin Crème Brulee

Carrot Cake

Chocolate Ganache Torte