Thanksgiving MENU

SELECT A STARTER

New England Clam Chowder
Classic and Creamy

Shrimp Cocktail*
3 Jumbo Shrimp with lemon and cocktail sauce

Caprese Salad*
Sliced tomato, basil, pesto, mozzarella and a balsamic drizzle

Turkey Noodle Soup
house-made broth, vegetables, turkey, herb noodles

Caesar Salad
Crisp Romaine with shredded parmesan and croutons

Steak & Cheese Egg Roll
Sriracha ranch dipping sauce

House Salad*
Chianti vinaigrette or Blue cheese dressing

HOLIDAY FAVORITES

Roast Turkey Dinner 48
Apple Sage Stuffing, Pan Gravy and Cranberry Sauce

Served with Mashed Potatoes, Creamed Peas with Pearl onions and Butternut Squash

Osso Bucco of Lamb* 54
Tender Braised Lamb Shank with Pan Gravy and Mint Jelly

Holiday Combo 49
Combination of Turkey and Ham Dinners

Baked Honey Glazed Ham* 38
Pineapple Raisin Sauce

ENTRÉE'S

Shrimp Scampi* 47
sautéd with garlic, lemon, white wine, scallions, roasted tomatoes, fresh herbs and parmesan cheese. Served over linguini

Chicken Penne ala Vodka 41
Sautéed Chicken Tenderloins tossed with Rigatoni in a Pink Vodka Sauce. Topped with lightly Dressed Arugula & Shaved parmesan Cheese.
Substitute Shrimp 47

Filet Mignon* 60
8 oz. Center-cut Tenderloin, Béarnaise mashed potatoes and broccolini

Lobster Stack* 72
Filet Mignon placed on mashed potatoes, topped with butter poached lobster meat. Served with broccolini and Hollandaise sauce

Chicken & Butternut Squash Ravioli 45
Sautéed Chicken Breast tossed in Madeira Demi-Glace cream sauce.
Topped with sun dried cranberries
(Contains Nuts)

Pecan Crusted Fresh Filet of Cod* 46
Local Cod baked with pecan-panko crumbs. Topped with julienned vegetables tossed in a citrus beurre blanc.
Served over Mashed Potato

Cranberry Walnut Salmon* 48
Fresh Salmon with a cranberry-walnut crust, maple mustard glaze, parm risotto and fresh vegetables

Prime Rib (while it lasts)*
Slow roasted choice boneless ribeye with mashed potatoes fresh vegetables and au jus
10 oz. 55 - 14 oz. 62 - 20 oz. 75

Holiday Surf & Turf* 68
8oz. filet mignon, seared scallops, parm risotto , broccolini and Béarnaise sauce

Vegan Harvest Bowl (V)* 32
farro, roasted vegetables, kale, butternut squash, dried cranberries, toasted pumpkin seeds, tahini dressing

CHOICE OF DESSERT

New York Style Cheesecake
Topped with Berries

Chocolate Cravers Cake
Layers of Chocolate Cake, Mocha Mousse & Chocolate Mousse

House Made Apple Crisp
Served warm with Caramel Sauce

FROM OUR TABLE TO YOURS

Wishing you and your loved ones a joyful & delicious Thanksgiving.

(V) VEGETARIAN (*) GLUTEN FRIENDLY
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.