

Give Thanks

Thanksgiving 2020

Appetizers

Sausage Stuffed Mushrooms

Large mushrooms, mild Italian sausage seasoned breadcrumbs 10.99

Crab Cakes (2)

Lump Maine blue crabmeat crushed Ritz crackers and special seasonings, served with a spicy chipotle dressing 13.99

Jumbo Shrimp Cocktail (4)

Served with zesty cocktail sauce and a lemon wedge 15.99

Soups

New England Clam Chowder

Cup 4.99 Bowl 6.99

Wild Mushroom Bisque

Cup 4.99 Bowl 6.99

Turkey and Wild Rice

Cup 4.49 Bowl 5.49

Salads

Autumn Cheese and Nut

Fresh spinach, mixed greens, red onions, cucumbers, grape tomatoes, fresh mozzarella, crumbled bleu cheese, sundried cranberries, candied pecans and walnuts drizzled with a balsamic glaze, paired with our house balsamic vinaigrette 16.99

Classic Caesar Salad

Fresh romaine, creamy Caesar dressing seasoned croutons, and parmesan cheese 10.99

Entrées

Classic Turkey Dinner

Slow roasted turkey, white and dark meat, served with homemade stuffing, mashed potatoes, butternut squash and choice of additional vegetable, topped with turkey gravy, accompanied by cranberry sauce on the side 18.99

Prime Rib of Beef au Jus

Slow roasted prime rib of beef served with choice of potato, vegetable and au jus on the side
12 oz. 22.99 14 oz. 25.99

Grilled Norwegian Salmon Piccata

Fresh grilled Norwegian salmon topped with sautéed artichoke hearts and sliced mushrooms in a white wine, lemon, caper and dill sauce served over rice with choice of vegetable 22.99

Stuffed Roast Pork Loin

Fresh pork loin stuffed with seasoned roasted apples, sweet onions, and prosciutto, finished with natural pan gravy, served with green beans almondine and mashed sweet potatoes 18.99

Lobster Filled Ravioli

Large Maine lobster filled ravioli topped with sautéed shrimp, shallots, diced tomatoes and chives simmered in a sherried Newberg sauce 23.99

Harvest Turnover

Pulled white meat turkey, roasted butternut squash, carrots, celery, peas and pearl onions baked in a flaky pie shell, served with whipped potatoes, butternut squash, turkey gravy and cranberry sauce 16.99

Pan Seared Scallops

Fresh, sweet sea scallops sautéed with applewood bacon, sweet onion, fresh thyme, crushed candied pecans, deglazed with brandy, finished with Vermont maple butter, served over acorn squash risotto with dried cranberries, sage and pepitas 23.99

Jumbo Spinach and Portobello Mushroom Filled Ravioli Cacciatore

Fresh marinara sauce made with sauteed mushrooms, onions, tomatoes, red wine, fresh basil and oregano simmered and served over jumbo spinach and portobello ravioli 17.99

Additional Potato and Vegetable

Yukon Gold Mashed Potatoes

Green Beans Almondine

Butternut Squash

Sweet Potato Mash

Baked Potato

Steamed Broccoli

Before placing your order, please inform your server if any person in your party has a food allergy. Consuming raw or undercooked meats, seafood shellfish could increase your risk of foodborne illness.

Desserts on Back of Menu



Give Thanks

Desserts

Pumpkin Pie A la Mode

Fresh baked pumpkin pie topped with a dollop of whipped cream and your choice of apple or vanilla ice cream 8.00

Apple Ice Cream Sundae

Delicious apple ice cream layered with spiced apples, caramel sauce and finished with whipped cream 8.00

Apple Pie

Traditional apple pie with a flaky crust 6.99

Apple Crumb Pie

Lots of seasonal and baked apples with a buttery crumb topping 6.99

Pecan Bourbon Pie

Thick and gooey pecan pie kicked up a notch with smooth bourbon 7.99

Pumpkin Mousse Pie

Light and airy pumpkin mousse whipped onto a flaky crust 6.99

Fudgy Wudgy

Four layers of decadent chocolate cake enhanced with rich chocolate icing 7.99

Chocolate Silk Pie

Silky chocolate filling in a delicious crust, topped with whipped cream and shaved chocolate 6.99

New York Cheesecake

Direct from the Cheesecake Factory on a graham cracker crust

Add Strawberries +.75

A la Mode +1.50

