

# Thanksgiving 2021

## Appetizers

### Pub Stuffed Mushrooms

Large white mushroom caps stuffed with assorted minced vegetables and a savory crumb stuffing, topped with Swiss cheese and baked 12.99

### Crab Cakes (2)

Lump Maine blue crabmeat mixed with crushed Ritz crackers and special seasonings, served with a spicy chipotle dressing 14.99

### Jumbo Shrimp Cocktail

Four jumbo chilled shrimp served with a zesty cocktail sauce and a lemon Wedge 15.99

## Soups

### New England Clam Chowder

### Butternut Bisque

### French Onion

## Salads

### Autumn Cheese and Nut

Fresh spinach, mixed greens, red onion, cucumbers, grape tomatoes, fresh mozzarella, crumbled bleu cheese, sundried cranberries, candied pecans and walnuts, served with a honey, white balsamic and apple cider vinaigrette 16.99

### Classic Caesar Salad

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

## Entrees

### 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 19.99

### 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. 27.99 14 oz. 30.99 18 oz. 36.99

### Swordfish and Scallop Asparigi

Marinated and grilled center cut swordfish steak topped with large, native sea scallops, asparagus, shallots and diced tomatoes simmered in a light Marsala wine cream sauce, served over pappardelle pasta 29.99

### Stuffed Roast Pork Loin

Fresh pork loin stuffed with seasoned, roasted apples, sweet onions, and prosciutto, finished with natural pan gravy, served with green bean casserole and mashed sweet potatoes 20.99

### Lobster Filled Ravioli

Large, Maine lobster filled ravioli topped with shrimp, shallots, diced tomatoes and chives, simmered in a sherried Newburg sauce 24.99

### Harvest Turnover

Fresh, white turkey meat, roasted butternut squash, carrots, celery, peas and pearl onions baked in a flaky pie crust turnover. Served with mashed potatoes, butternut squash, turkey gravy and cranberry sauce on the side 18.99

### Norwegian Salmon Piccata

Fresh, grilled Norwegian salmon topped with sautéed artichoke hearts and sliced mushrooms in a white wine, lemon, butter, caper and dill sauce 26.99

### Jumbo Spinach and Portobello Mushroom Filled Ravioli

Fresh marinara sauce made with mushrooms, onions, tomatoes, fresh basil, oregano and red wine simmered and served over jumbo, spinach and portobello filled ravioli 18.99

## Additional Potato and Vegetable

Yukon Gold Mashed Potatoes  
Sweet Potato Mash

Green Bean Casserole  
Baked Potato

Butternut Squash  
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 and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*\*