

HAPPY Thanksgiving

Pub Stuffed Mushrooms

Large white mushroom caps stuffed with assorted minced vegetables and savory crumb stuffing, topped with Swiss Cheese and baked 13.99

Appetizers

Crispy Golden Fried Crab Balls

Maine Rock and Lump crab meat, breaded and deep fried 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

New England Clam Chowder

Cup 4.99 Bowl 6.99

Soup

French Onion Soup

Cup 4.99 Bowl 6.99

Prosciutto and Caprese Salad

Sliced Italian prosciutto with marinated tri-colored tomatoes, fresh mozzarella pearls, roasted red peppers and fresh basil atop a bed of organic mixed greens served with our house made balsamic dressing 15.99

Salads

Classic Caesar Salad

Crisp hearts of romaine lettuce, topped with our creamy house Caesar dressing, seasoned croutons and Parmigiano Reggiano 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 21.99

Prime Rib of Beef au Jus

Greater Omaha prime rib of beef with a special dry rub, slow roasted served with choice of potato, vegetable and au jus on the side
12 oz. 27.99 14 oz. 30.99 18 oz. 36.99

Jumbo Baked Stuffed Shrimp

Jumbo white shrimp with a stuffing of Maine rock and lump crabmeat topped with seasoned Ritz cracker crumbs and baked in white wine, lemon and butter, served with a lemon wedge and your choice of potato and vegetable 25.99

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 22.99

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 19.99

Stuffed Filet of Sole

Premium native grey sole filets stuffed with Maine lobster, gulf white shrimp, shallots, celery, butter, white wine, lemon and crushed Ritz crackers, topped with a lobster cream sauce served with fresh grilled asparagus and your choice of potato 28.99

Jumbo Spinach and Portobello Mushroom Filled Ravioli Cacciatore

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



DESSERTS

New! Boston Cream Tall Pie (incl. Almonds) 8.99

New York Style Cheesecake 7.99

Deep Dish Apple Crisp 7.99

Lemon Meringue 7.99

Fudgy Wudgy Chocolate Cake 8.99

Limoncello Cream Cake 7.99

Bourbon Pecan Pie 8.99

Carrot Cake 8.99

Chocolate Silk Pie 7.99

Cookies and Cream Pie 7.99

Peanut Butter Pie 8.99

Salted Caramel Molten Lava Cake 7.99

Chocolate Molten Lava Cake 7.99

Gluten Free Chocolate Torte 7.99

Apple Pie 6.99

Pumpkin Pie 6.99

Pumpkin Cheesecake 7.99

A la Mode 2.00

Add Strawberries with Sauce .99