



THANKSGIVING DAY DINNER

November 27, 2025
3 course dinner

Wines by the Glass

Shades of Blue Riesling	\$9	Silver Gate Pinot Noir	\$8.5
Anterra Pinot Grigio	\$8.5	14 Hands Merlot	\$9
Silver Gate Chardonnay	\$8.5	J. Lohr Cabernet Sauvignon	\$10

For more selections, please see our wine list

Locally Pressed Apple Cider Port Wine Cheese & Crackers

First Course

Choice of one

Lobster Bisque
Jumbo Shrimp Cocktail New England Clam Chowder
Cocktail sauce, lemon
Caramelized Onion and Blue Cheese Tartlet
Balsamic Glaze

Second Course

Baby Field Greens, Dried Cranberries, Vermont Cheddar Cheese, & Toasted Almonds
Apple Cider Vinaigrette

Main Course

Choice of one

Roast Native Turkey \$54.95
Cornbread & sausage stuffing, giblet gravy

Prime Rib of Beef* \$55.95
Slow roasted for tenderness, served au jus

Salmon Dijonnaise \$53.95
Herb crusted fillet with hint of dijon

Served with whipped potatoes, butternut squash, buttered green beans, cranberry orange relish, and Gristmill bakery basket. Children’s dinners for ages 12 and under are \$25

Dessert

Deep Dish Apple Pie, whipped cream	\$5.95	Pumpkin Pie	\$5.95
Baked Indian Pudding, vanilla ice cream	\$5.95	Chocolate Mousse Cup	\$6.95
Ice Cream or Sherbet	\$4.95	Traditional Crème Brulee	\$6.95

Freshly Brewed Columbian Coffees & Assorted Herbal Teas \$2.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

Before placing your order, please inform your server if anyone in your party has a food allergy