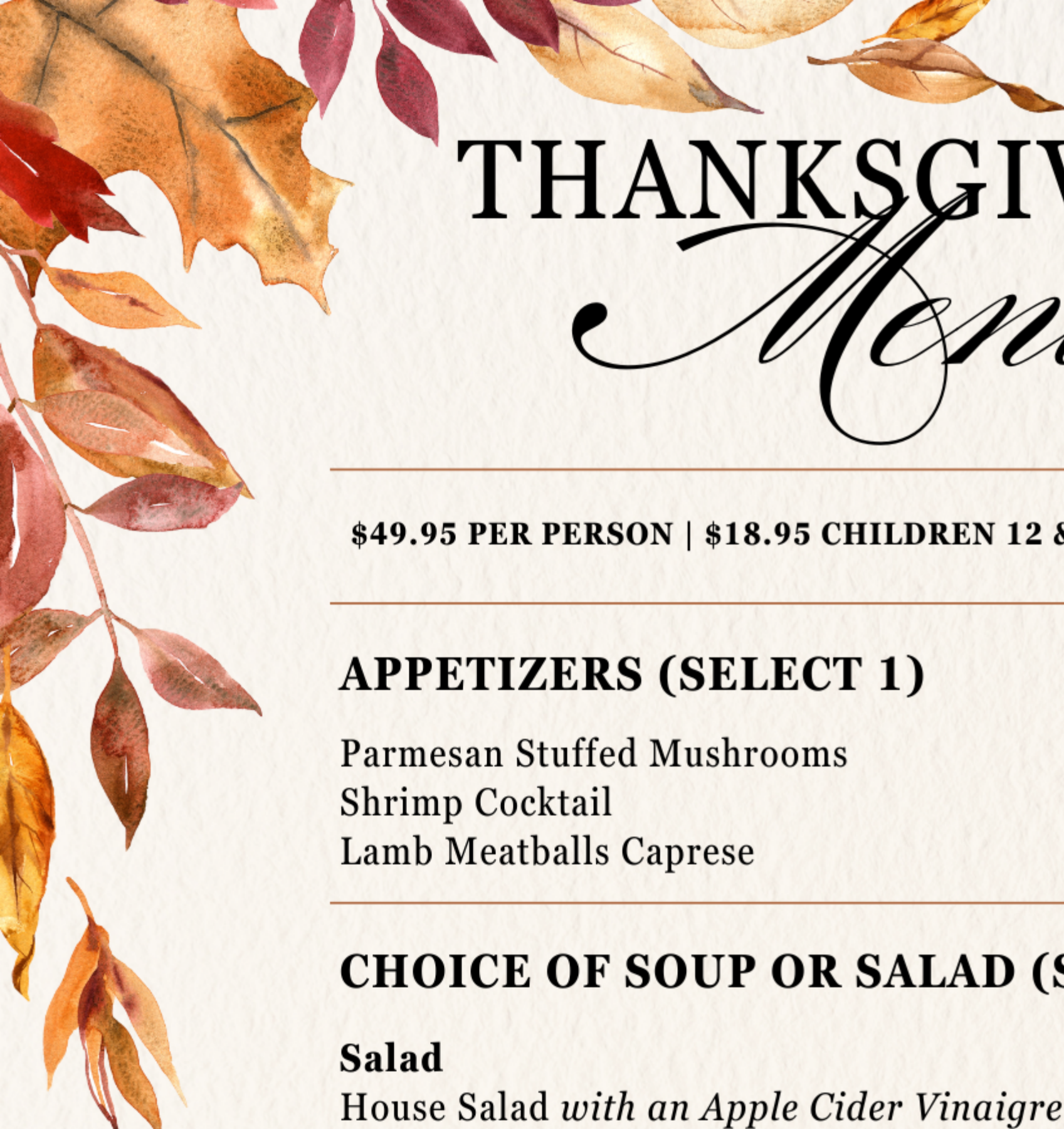




THANKSGIVING *Menu*

\$49.95 PER PERSON | \$18.95 CHILDREN 12 & UNDER | 11AM-5PM

APPETIZERS (SELECT 1)

Parmesan Stuffed Mushrooms
Shrimp Cocktail
Lamb Meatballs Caprese

CHOICE OF SOUP OR SALAD (SELECT 1)

Salad

House Salad *with an Apple Cider Vinaigrette**
Roasted Beets & Greens Salad *with Goat Cheese**
Arugula Salad *with Roasted Squash, Cranberries, & Pecans with a Honey Lime Dressing**

Soup

Apple Sweet Potato Squash Soup
Seafood Chowder

ENTREES (SELECT 1)

Orange Madeira Glazed Ham
with Raisin Sauce & Dried Fruit Stuffing

Herb Roasted Turkey
with Sausage & Dried Fruit Stuffing

Turkey & Ham Combo
with Sausage & Dried Fruit Stuffing

Garlic Rosemary Roasted Pork Loin in a Port Wine Cranberry Sauce
with Sausage & Dried Fruit Stuffing

Salmon Stuffed with Scallops
in a Pomodoro Sauce

Prosciutto Carbonara *with Shallots, Garlic Mushrooms, Sweet Peppers in a Parmesan Cream Sauce*

Crab Topped Haddock
with a Supreme Butter sauce





THANKSGIVING *Menu*

\$49.95 PER PERSON | \$18.95 CHILDREN 12 & UNDER | 11AM-5PM

STARCH (SELECT 1)

Garlic Mashed Potatoes
Mashed Sweet Potatoes
Brown Sugar Roasted Squash

VEGETABLE (SELECT 1)

Vegetable Medley
Cranberry Mushroom Wild Rice Blend
Winter Roasted Vegetables

DESSERT(SELECT 1)

Apple Pie
Pumpkin Pie
Lemon Cheesecake Topped with Fruit
Crème Brûlée Cheesecake
Chocolate Mousse Cake

Executive Chef Arturo

**Denotes Gluten Free (not prepared in a gluten free environment)*

