

Thanksgiving Menu

\$59.95 Per Person; Seniors/Veterans \$53.95
\$19.95 Children 6-12; 5 Under is Free | SEATING 11am-5pm



Pastries, Rolls, Croissants, Focaccia Bread

Salads

Autumn Salad with Fennel,
Pear, and Pecans with
Honey Balsamic ‘Caesar’*
Garden
Pasta
Roasted Vegetable
Spinach with Roasted
Beets Gorgonzola*
Antipasto Salad

Platters

Assorted Cheese
Fresh Fruit
Shrimp Cocktail
Chef’s Special Dip

Soups

Clam Chowder
Sweet Potato Apple

Hot Entrees

Oven Roasted Turkey
Maple Glazed Ham
Homemade Gravy
Baked Haddock with a Burgundy Herb
Crumb Topping
Grilled Salmon with Cider Maple Glaze
Macaroni and Cheese
Beef Burgundy
Chicken Piccata
Roast Pork with Apple Cranberry Sauce
Traditional Stuffing

Vegetables

Mashed Potatoes
Brown Sugar and Scallion
Sweet Potatoes*
Rice Pilaf
Vegetable Medley
Mashed Winter Squash
Cranberry Sauce

Dessert

Apple Pie
Pecan Pie
Pumpkin Pie
Cranberry Bread Pudding
Chocolate Cake
Carrot Cake
Cheesecake

Executive Chef Arturo Montes

**Denotes Gluten Free, not prepared in a Gluten Free
environment*

