Thanksgiving Dinner 2024

First Course

Fall Harvest Soup
Or
New England Clam Chowder

Thanksgiving Bread Basket
(Butter and Olive Oil)

Second Course

Mesclun Salad with Balsamic Dressing, Shaved Parmesan, Carrots

Third Course

Choice of one:

House Brine Roasted Turkey Breast

Or

Broiled Salmon

Or

Prime Rib Au jus

All Entrees served with:

Mash<mark>ed Potatoes & Gravy, Brussel Sprout Cornbread Hash, Cranberry Chutney, Honey Glazed Carrots, Green Beans, Chestnut Sage & Onion Stuffing</mark>

Or

Vegetarian Plate

Creame<mark>d Spinach</mark>, Lemon Rice, Braised Lentils, Honey Glazed Carrots, Roasted Green Beans, Cauliflower Manchurian, Basmati Rice

Fourth Course

Choice of one:

(With Whipped Cream)

Apple Pie

Pecan Pie

Pumpkin Pie

Chocolate Mousse with Fresh Berries

Vanilla Ice Cream

A la mode \$4 up charge

\$65.00 per Adult | \$25 for Kids 12 and under

Tax and Gratuity is not Included.

consuming raw meat and shellfish or products not cooked to recommended internal temperatures can increase your risk of illness. If you have any food allergies please notify server

Manksgiving

Jumbo Shrimp Cocktail ~4~ each

Whole Boiled Lobster Tail ~20~ each

Oysters on the Half Shell* with Balsamic Peppercorn Sorbet ~4~ each

Littleneck Clams on the Half Shell* with Horseradish ~3.75~ each

Seasonal Cocktails

Cranberry Old Fashioned ~12

Cranberry Simple, Bourbon, Cardamom Bitters

Coconut Martini ~14

Sto<mark>li Vanilla Vodka, M</mark>alibu Rum

Pumpkin Spice Martini ~14

Crop Organic Pumpkin Spice, Rum Chata, Black Walnut Bitters

Pear Martini ~14

Grey Goose Pear, St. Germain, Lemon Juice, Simple

Newcumber ~14

Crop Organic Cucumber Vodka
Skinos Mastiha, Lemon, Simple, Celery Bitters

Spic<mark>ed Cinnamon</mark> Margarita ~14

Thai Chili-Ci<mark>nnamon Infused</mark> Tequila, Benedictine, Agave, Lemon

Warm Spiced Apple Cider ~14

Your Choice of Rum, Bourbon, Vodka, Tiquila, or Apple Brandy

Fall Sangria

Cabernet Sauvignon, Apple Cider, Apple Brandy, Lemon, Cinnamon

14~glass

50~pitcher

By The Glass White

Louis Jadot, Macon Village Chardonnay, FR~13

Fernando Pighin and Figli Pinot Grigio, Italy ~12

Machio Prosecco<mark>, Italy | 187mL| bottle</mark> ~**12**

Risata Moscato, Italy, | 187mL | bottle ~12

Canella Rose | 187mL|bottle ~12

Aime Roquesante Rose, FR ~13

Storypoint Chardonnay, CA ~13

Angelini Pinot Grigio, Italy ~14

River Sail Blanc, FR~**14**

Seapearl Sauvignon Blanc NZ~12

Markham Chardonnay, CA~15

Red

Chateau Souveraine Cabernet Sauvignon, CA~12

Oberon, Cabernet Sauvignon, CA~15

Murrieta's Well "The Spur" Red Blend, CA ~15

Trapiche Broquel, Malbec, ARG ~12

Elouan, Pinot Noir, OR ~13

Special Wine Bottle Pairings

Torbreck "Woodcutter" Shiraz 2020 Glass ~13~ Bottle~49~ Trione Russian River Valley Sauv Blanc 2021 Glass ~13~ Bottle ~49~