

Thanksgiving

Nibbles to Share

Crackers, Charcuterie, Cheese, Olives, Artichoke hearts

First Course

Butternut Squash

Second Course

Mesclun salad with balsamic dressing & shaved carrot

Third Course

Choice of one:

Roasted turkey with traditional sides

or

Baked salmon with traditional sides

or

Prime rib with traditional sides

or

Vegetarian plate

Brussels sprout cornbread hash, Slow cooked black lentils, Glazed carrots, Garlic roasted green beans, Cauliflower manchurian, Creamed spinach, Mashed potatoes

Traditional sides:

Mashed potatoes & gravy, Brussels sprout cornbread hash, Cranberry chutney, Honey glazed carrots, Green beans, Creamed spinach, Stuffing

Fourth Course

Choice of one:

Pies

Apple

Pecan

Pumpkin

with Whipped Cream

à la mode- 3

or

Sticky Toffee Pudding

or

House made Ice Cream, or Sorbet

Parties of 8 or more will be charged a 20% gratuity

**Please notify your server of any food allergies*

\$50.00 per person / \$20 for kids 10 and under

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Additions

Jumbo Shrimp Cocktail ~3~ each

Half Lobster Tail ~7~ each

Oysters on the Half Shell* with Balsamic Peppercorn Sorbet ~2.75~ each

Littleneck Clams on the Half Shell* with Horseradish ~2.75~ each

Raw Bar Platter* Three each of the above ~40~