

Thanksgiving

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, carrot

Third Course

Choice of one:

House Brine Roasted Turkey Breast

or

Broiled Salmon

or

Prime Rib

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All entrées served with:

Mashed potatoes & Gravy, Brussels sprout cornbread hash, Cranberry chutney, Honey glazed carrots, Green beans, Creamed spinach, Chestnut sage and onion stuffing

Or

Vegetarian Plate

Creamed spinach, Lemon Rice, Coconut lentils, Glazed carrots, Roasted green beans, Cauliflower Manchurian, Mashed potatoes

Fourth Course

Choice of one:

(With Whipped Cream)

Apple Pie

Pecan Pie

Pumpkin Pie

Cherry Cheese Cake

Vanilla Ice Cream

Sherbet

à la mode \$4 up charge

\$65.00 per person | \$25 for kids 10 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.

Thanksgiving

Additions

Jumbo Shrimp Cocktail ~4~ each

Half Lobster Tail ~9~ each

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

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

Raw Bar Platter* Three each of the above ~46~

Seasonal Cocktails

Cranberry Old Fashioned ~12

Cranberry simple, Bourbon, Cardamom bitters

Coconut Martini ~13

Stoli Vanilla vodka, Malibu Rum

Pumpkin Spice Martini ~13

*Crop organic pumpkin spice,
rum chata, black walnut bitters*

Apple Martini ~13

Bombay dry gin, fieldstone kombucha, lime simple

New Cumber ~13

*Crop organic cucumber vodka
Skins mastiha, lemon, simple, celery bitters*

Spiced Cinnamon Margarita ~13

*Chili-cinnamon infused tequila, Benedictine,
agave, lemon*

Fall Sangria

*Cabernet Sauvignon, apple cider,
apple brandy, Cinnamon sticks.*

13~glass

48~pitcher

By The Glass

White

Maison Louis Jadot, Macon Village Chardonnay~10

Fernando Pighin and Figli Pinot Grigio, Italy ~11

Machio Prosecco, Italy |187mL| bottle ~12

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

Canella Rose |187mL|bottle ~12

Champs de Provence Rose, FR ~13

Storypoint Chardonnay, CA ~12

Angelini Pinot Grigio, Italy ~13

River Sail Blanc, France~14

Seapearl Sauvignon Blanc~11

Markham Chardonnay, CA~14

Red

Chateau Souveraine Cabernet Sauvignon, CA~12

Oberon, Cabernet Sauvignon Napa Vally, CA~14

Murrieta's Well "The Spur", CA ~13

Trapiche Broquel Malbec, ARG ~12

Elouan Pinot Noir, OR ~13

Cantos Blancos Rioja, Spain ~11

Special Wine Bottle Pairings

Belleruche Cotes-Du-Rhone 2020

Glass ~13~

Bottle~48~

Macon-Lugny Les Genievres 2020

Glass ~14~

Bottle ~52~