



12pm, 1pm, 2pm, 3pm, 4pm and 5pm Seatings in the Restaurant and Pub

TRADITIONAL 3 COURSE THANKSGIVING FEAST \$29

FIRST COURSE:

CHOICE OF

BUTTERNUT SQUASH BISQUE
nutmeg crème fraîche

MIXED GREENS SALAD
grape tomatoes, cucumber, carrots,
brioche croutons, balsamic vinaigrette

WINTER SQUASH HUMMUS
griddled hummus, zaatar spice

SECOND COURSE:

TRADITIONAL THANKSGIVING DINNER

oven roasted turkey, natural pan gravy, corn bread stuffing, mashed potatoes, candied yams,
green beans & winter squash, grandma's corn pudding, whole cranberry sauce
(no substitutions please) (all white meat add \$3)

DESSERT COURSE:

APPLE PIE A LA MODE or PUMPKIN PIE WITH CINNAMON WHIPPED CREAM

A LA CARTE MENU

STARTERS

BUTTERNUT SQUASH BISQUE 6
nutmeg crème fraîche
CHILLED SHRIMP COCKTAIL 12
lemon wedge, horseradish cocktail sauce
MEAT & CHEESE BOARD 13
assorted imported & domestic charcuterie and cheese,
lingonberry jam, toast, candied walnuts
CRISPY CALAMARI 12
sweet banana peppers, sriracha lime aioli

WINTER SQUASH HUMMUS 8
griddled pita, zaatar spice
MIXED GREEN SALAD 8
grape tomatoes, cucumbers, carrots,
brioche croutons, balsamic vinaigrette
CAESAR SALAD 9
romaine hearts, pecorino romano,
brioche croutons, creamy roman Caesar dressing
PEAR & ARUGULA SALAD 11
baby arugula, port poached pears, candied walnuts,
goat cheese, honey reisling vinaigrette

MAINS

TRADITIONAL THANKSGIVING DINNER 22
oven roasted turkey, natural pan gravy, corn bread stuffing, mashed potatoes, candied yams, green beans & winter squash,
grandma's corn pudding, whole cranberry sauce
(no substitutions please) (all white meat add \$3)

SALMON FILLET 24
roasted carrot ginger puree, wild rice, grilled asparagus

FILET MIGNON 29
8oz center cut, mashed potatoes, grilled asparagus, bernaise sauce

GLAZED PIT HAM 20
brown sugar bourbon glaze, corn bread stuffing, mashed potatoes, candied yams, green beans & winter squash, grandmas's corn pudding
(no substitutions please)

TUSCAN SHORT RIB 24
mashed potatoes, green beans & winter squash, natural pan gravy

EGGPLANT ROLLATINI 18
ricotta & herb stuffed eggplant, penne marinara

TURKEY POT PIE 17
roasted mirepoix, sage veloute, herbed pastry dome

SIDES \$4

CORN BREAD STUFFING
MASHED POTATOES

CANDIED YAMS
GREEN BEANS & WINTER SQUASH
GRILLED ASPARAGUS

GRANDMAS CORN PUDDING
WILD RICE

KIDS MENU

CHICKEN FINGERS & FRIES 7.5

KIDDIE THANKSGIVING PLATE 13

PENNE PASTA WITH BUTTER OR MARINARA 7.5

DESSERT

BAKED APPLE PIE 6.5
vanilla ice cream
SPICED PUMPKIN PIE 6.5
cinnamon whipped cream
PUMPKIN CHEESECAKE 7.5
spiced crème anglaise
RASPBERRY LINZER TORTE 7.5
homemade jam, lattice crust, whipped cream

PEANUT BUTTER CUP CHEESECAKE 7.5
graham crust, chocolate ganache
CARAMEL PECAN ICE CREAM PIE 7.5
whipped cream, salted caramel sauce
CHOCOLATE LAVA CAKE 7.5
raspberry sauce, whipped cream
TRES LECHES CAKE 7.5
fruit compote, whipped cream