

Eat. Drink. Be Thankful

ADD ONS TO SHARE

CIDER MUSSELS \$12

*apple cider, brandy, cream,
bacon and crostini*

CITRUS CALAMARI \$15

*orange segments, balsamic reduction,
ginger glaze and sriracha*

BUFFALO CAULIFLOWER \$9

creamy bleu cheese dressing

CLAMS CASINO \$12

peppers, onions and bacon

SHRIMP COCKTAIL \$12

house-made cocktail sauce

ENTRÉE PRIX FIXE - \$29

Choice of one

Served with house salad, bread service and your choice of butternut squash soup, New England clam chowder or lobster bisque

ROAST TURKEY

*served with house-made apricot sausage
stuffing, cranberry sauce, green beans
with candied pecans and choice
of sweet yams or mashed potatoes*

BAKED HAM

*spiced cherry glaze with house-made apricot
sausage stuffing, green beans with candied
pecans and choice of sweet yams or mashed potatoes*

CROWN ROAST OF PORK

*honey garlic sauce with house-made apricot
sausage stuffing, green beans with candied
pecans and choice of sweet yams or mashed potatoes*

THANKSGIVING BOWL ^[V]

*roasted acorn squash, carrots,
Brussels sprouts and broccoli over
mashed potatoes with walnuts,
cranberry sauce and vegan gravy*

RUM GLAZED SALMON

*sweet rum glaze with choice of
green beans with candied pecans,
sweet yams or mashed potatoes*

PRIME RIB + \$10

*natural au jus and horseradish aioli
with choice of green beans with candied
pecans, sweet yams or mashed potatoes*

DESSERT

Choice of one

APPLE PIE

PUMPKIN PIE

PECAN PIE

CHOCOLATE SUNDAE

FRESH FRUIT ^[V]

À LA MODE + \$3