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## THANKSGIVING DAY MENU

\$46.95 Per Person  
\$16.95 Children 12 & Under

SERVING 11:00AM TO 4:30PM

All meals come with Cranberry Sauce, Rolls, and Butter

### APPETIZERS (Select 1)

Baked Brie with Apples & Walnuts\*  
Parmesan Stuffed Mushrooms  
Shrimp Cocktail\*  
Lamb Meatballs Caprese  
Roasted Squash & Pecan Crepes

### Select One

(Choice of Salad or Soup)

### SALAD

House Salad\*  
Roasted Beets and Fennel Green Salad\*  
Arugula Salad with Roasted Squash,  
Cranberries with a Honey Lime Dressing\*

### SOUP

Apple Sweet Potato Squash Soup\*  
Clam Chowder  
Curry Carrot & Parsnip Soup\*

### ENTREES (Select 1)

Orange Madeira Glazed Ham with a Raisin Sauce with Sausage & Dry Fruit Stuffing  
Herb Roasted Turkey with a Sausage & Dry Fruit Stuffing  
Garlic Rosemary Roasted Pork Loin with a Sausage and Dry Fruit Stuffing, in a Port Wine Cranberry Sauce  
Caramelized Salmon with a Cider Maple Butter Sauce\*  
Linguini tossed with Sweet Sausage, Broccoli, & Peppadews in an Olive Oil, Lemon Sauce  
Crab Topped Haddock with a Béarnaise Butter Sauce\*  
Turkey & Ham Combo with a Sausage and Dry Fruit Stuffing

### STARCH (Select 1)

Garlic Mashed Potatoes\*  
Mashed Sweet Potatoes\*  
Cranberry Mushroom Wild Rice Blend\*  
Roasted Herb Potatoes\*

### VEGETABLE (Select 1)

Gingered Carrots\*  
Brown Sugar Butter Roasted Squash\*  
Winter Roasted Vegetables\*

### DESSERT (Select 1)

Apple Pie  
Pumpkin Pie  
Pecan Pie  
Crème Brûlée Cheese Cake  
Carrot Cake

*Executive Chef Arturo Montes*

*\*Denotes Gluten Free, not prepared in a Gluten Free environment*