

THANKSGIVING DAY MENU

\$44.95 Per Person

\$15.95 Children 12 & Under

SERVING 11:00AM TO 4:30PM

TO-GO ORDERS MUST BE PICKED UP BY 10:45AM

Orders will need to be placed no later than Tuesday, November 23rd

All meals come with Cranberry Sauce, Rolls, and Butter

APPETIZERS (Select 1)

Antipasto Plate: Prosciutto, Olives, Sweet Pepper, Feta and Toasted Almonds

Parmesan Stuffed Mushrooms*

Shrimp Cocktail*

Lamb Meatballs Caprese

SALAD (Select 1)

House Salad*

Roasted Beets and Fennel Green Salad

Arugula Salad with Roasted Squash, Cranberries and Honey Lime Dressing

SOUP (Select 1)

Apple Sweet Potato Squash Soup*

Clam Chowder

Pumpkin Saffron Soup*

ENTREES (Select 1)

Beef Stroganoff*

Herb Roasted Turkey with a Sausage and Dry Fruit Stuffing

Garlic Rosemary Roasted Pork Loin with a Sausage and Dry Fruit Stuffing, in a Port Wine Cranberry Sauce

Baked Salmon Topped with Scallop Stuffing and a Sweet Vermouth Sauce*

Maple Glazed Ham with Pineapple Chutney and a Sausage and Dry Fruit Stuffing

Turkey & Ham Combo with a Sausage and Dry Fruit Stuffing

STARCH (Select 1)

Garlic Mashed Potatoes*

Mashed Sweet Potatoes*

Saffron Rice Pilaf*

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

Turtle Cheesecake

Executive Chef Arturo Montes

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