

Thanksgiving Dinner

Appetizers

Smoked Wild Mushroom Soup our signature soup	8.
New England Clam Chowder	8.
Baked French Onion Soup	9.
Cream of Butternut Squash Soup	8.

Mains

Traditional Roast Turkey with a sage dressing, pan gravy & cranberries	40.
Braised Lamb Shank with a Hunter's sauce of red wine, mushrooms, tomatoes & pearl onions	42.
Roast Prime Rib of Beef slow roasted, served au jus with horseradish & Yorkshire pudding	40.
Seafood Brochette grilled black tiger shrimp & sea scallops served with a lemon basil beurre blanc	39.
Duck Confit served with a Grand Marnier sauce	34.
Bacon Wrapped Pork Tenderloin stuffed with peaches, mango & smoked cheddar cheese served with a Southern Comfort demi	38.

All selections served with a fresh garden salad, oven baked bread
and a medley of fresh vegetables

Please advise of all food allergies

**REGRETFULLY WE ARE UNABLE TO ACCOMMODATE SEPARATE BILLS ON SUCH A BUSY DAY
THANK YOU FOR YOUR UNDERSTANDING**