

Thanksgiving Dinner

Appetizers

Smoked Wild Mushroom Soup our signature soup	7.
New England Clam Chowder	7.
Baked French Onion Soup	8.
Cream of Butternut Squash Soup	7.

Mains

Traditional Roast Turkey with a sage dressing, pan gravy & cranberries	36.
Rack of Lamb roasted with a Dijon mustard & herb crust, served with a rosemary jus	39.
Roast Prime Rib of Beef slow roasted, served au jus with horseradish & Yorkshire pudding	38.
Rainbow Trout stuffed with lobster & cream cheese, served with a lemon caper beurre blanc	36.
Duck Confit served with a Grand Marnier sauce	34.
Pork Tenderloin wrapped in apple cider bacon, stuffed with chorizo sausage & spinach served with a maple mustard sauce	36.

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**