

Thanksgiving Lunch

Appetizers

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

Mains

Special Breakfast scrambled eggs, large farmer's sausage, fresh fruit & fried potatoes	16.
French Toast thick cut cranberry & raisin bread toast served with warm blended Maple syrup and fresh berries	14.
Baked French Onion Soup served with a crusty roll and a cheddar & port wine spread	12.
Filet of Sole filled with lobster & topped with a Newburg sauce served with basmati rice, fresh vegetables & a garden salad	20.
Meatloaf with a Hunter's sauce of red wine, mushrooms, pearl onions & tomato served with whipped potatoes, fresh vegetables & a garden salad	19.
Large Caesar Salad with grilled jumbo black tiger shrimp OR grilled chicken, maple bacon, fresh croutons & shaved parmesan	18.
Creamed Spinach & Salmon Crepes with a Mornay cheese sauce, fresh vegetables & a garden salad	20.
Four Cheese Baked Vegetable Lasagna made with grilled vegetables, fire roasted tomato sauce, ricotta, mozzarella, parmesan & cheddar cheese served with garlic toast & a garden salad	18.
Pork Schnitzel with caramelized onions, whipped potatoes, fresh vegetables & a garden salad	20.
Traditional Roast Turkey with sage dressing, pan gravy, whipped potatoes, fresh vegetables & cranberries served with a garden salad	26.

all selections served with sweet potato muffins & hot drop biscuits

Please advise of all food allergies

