



HAPPY THANKSGIVING

November 22, 2018

PRE-FIXE

FIRST COURSE

Autumn Salad

Mixed greens, roasted butternut squash, dried cranberries, red onion,
goat cheese, balsamic dressing

SECOND COURSE

Oven Roasted Maple Glazed Turkey Breast

Homemade Thanksgiving Stuffing

Yukon Gold Mashed Potatoes

Roasted Butternut Squash

French Green Beans

Homemade Gravy

Homemade Cornbread

Cranberry Sauce

DESSERT

Choice of Apple Pie or Blueberry Pie
Served with Pumpkin Spice Ice Cream

49

CHILDREN

ENTREE

Oven Roasted Maple Glazed Turkey Breast

Stuffing, Mashed Potatoes, Gravy

DESSERT

Choice of Apple Pie or Blueberry Pie
Served with Vanilla Ice Cream

20





A-LA-CARTE

November 22, 2018

APPETIZERS

Fried Calamari

Cornmeal dusted fried calamari with lemon wedges & pomodoro sauce 15

Shrimp Cocktail

Chilled jumbo shrimp cocktail, lemon wedges, horseradish cocktail sauce 17

Lamb Chops

Grilled New Zealand lamb lollipops, aged balsamic drizzle 18

Antipasto

Parma prosciutto, soppressata, Ovolini mozzarella, marinated olives, roasted peppers, grilled artichokes & marinated eggplant 15

PASTA

Fusilli alla Bolognese

Fresh fusilli pasta tossed in a savory Bolognese meat sauce, shaved Parmesan 22

Cuscinetti All'Aragosta

Handmade lobster ravioli with in an herb butter sauce and Sambuca; with sautéed baby shrimp, scallop, crabmeat, asparagus, sweet peppers, with diced tomato confetti 32

Ravioli di Zucca

Butternut Squash ravioli with sage browned butter, baby spinach 28

ENTREES

Chicken Piccata

Sautéed chicken breast in a white wine lemon & caper sauce, with asparagus 24

Short Ribs

Braised short ribs in Barolo wine sauce, Yukon gold whipped potato, Brussel sprouts, butternut squash 31

Salmon

Grilled Atlantic salmon filet, fresh diced tomato relish, asparagus, roasted potatoes 28

New York Sirloin

Grilled 12 oz sirloin, house mashed potatoes, chef selection of vegetable 39

Prime Rib Eye

Grilled 12 oz sirloin, house mashed potatoes, chef selection of vegetable 41

