



## ***Thanksgiving Holiday Dinner Menu***

*All Entrees are served with Soup or Salad, Dessert, Coffee or Tea  
&*

### ***Holiday Soup: Lobster Bisque***

#### ***Traditional Roasted Turkey***

*Golden Raisin, Granny Smith Apples, and Toasted Pecan Stuffing  
Caramelized Onion, Cranberry Sauce, Mashed Potato  
\$22.50*

#### ***Glazed Roasted Ham***

*Glazed with Honey Whole Grain Mustard Clove & Cognac  
Brown Sugar Sauce Oven Baked Sweet Potato Rosettes  
\$20.50*

#### ***Broiled Salmon***

*Bay Shrimp in Champagne Sauce  
Wild Rice Pilaf, Seasonal Vegetables  
\$25.50*

#### ***Herb Crusted Prime Rib***

*Encrusted in Fresh Herbs and Slow Roasted  
Served with Roasted Garlic & Thyme, Mashed Red Potato, Au Jus  
\$27.00*

#### ***Broiled New York Steak***

*Shitake Mushroom, Whole Grain Mustard Demi-Glaze  
Roasted Garlic, Mashed Potato  
\$27.00*

#### ***Sautéed Boneless Breast of Chicken***

*Encrusted in Walnut and served with Port Wine Demi-Glaze  
Wild Rice Pilaf, Seasonal Vegetables  
\$22.50*

#### ***Pan Seared Alaskan Halibut***

*Fennel, Caramelized Shallots & Scallops  
With Lemon Pepper Beurre Blanc  
\$25.95*

#### ***Broiled Rack of Lamb***

*Prepared and Served Mediterranean Style  
\$27.50*

# *Vegetarian Menu*

## *Grilled Vegetables Napoleon*

*Eggplant, Portabella Mushrooms, Roasted Bell Peppers*

*Grated Parmesan Cheese*

**\$21.95**

## *Tortellini Primavera*

*Seasonal Vegetables, Tomato & Basil*

*White Cream Sauce*

**\$20.50**

# *Children's Menu*

*(8 years or younger)*

*Roasted Turkey*

*Or*

*Honey Glazed Ham*

*Mashed Potato*

*Gravy*

**\$12.95**

## *Desserts*

*Pumpkin Pie with Fresh Cream*

*Tiramisu*

*Pecan Tart*

*Coffee Cream Brule*

*Apple Pie*

*For a Selection of Fine Wines to complement your Thanksgiving Dinner,  
Please ask to see our Extensive Wine Selection*

