



THANKSGIVING DINNER



Three course feast includes one appetizer, one entrée with sides, and one splendid dessert.

Serving 1pm to 5pm
Adults \$42 Children \$28

APPETIZERS

Warm House-made Bread & Butter

Harvest Salad ✓

Butternut Squash Soup ✓

Stuffed Mushroom Caps ✓

ENTREES

Choose two sides

Roast Turkey
with apple walnut stuffing, giblet gravy and cranberry sauce

Honey Bourbon Salmon
pan seared Faroe Island salmon

Honey Glazed Ham
Mushrooms & Pea Risotto ✓

SIDES ✓

Roasted Autumn Vegetables


Pureed Sweet Potatoes

Creamy Garlic Mashed Potatoes

Homemade Applesauce

Baked Mac & Cheese


DESSERTS



Assortment of Freshly Baked Local Pies

Fruit Sorbet

Coffee and Fine Teas



*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.
20% Gratuity will be added to parties of 6 or more. Menu subject to change.

November 10, 2021