

# Thanksgiving Dinner

As a family-owned restaurant, we understand how important it is to be surrounded by family during the holiday season. We are thankful that you chose to be with us this year. We are also incredibly thankful for our amazing staff for giving up time with their families and being here with us today.

From our family to yours... Happy Thanksgiving.

~Dean, Linda, Dean John, Rachel, and Alex.

## A LA CARTE ADD-ONS

*Oysters Rockefeller* . 16

With Fresh Herbs, spinach, gruyere & panko

*Penne Alla Vodka* . 12

Tossed with fresh plum tomatoes and parmesan

*Mozzarella Fritta* . 10

In our homemade marinara sauce

*Panko Crusted*

*Colossal Crab Cake* . 15

Fresh Lump crab meat, old bay aioli & herb salad

*Crispy Calamari* . 15

With a Sriracha & Pomodoro

Add Hot Cherry Peppers \$2

Add Gorgonzola \$2

## SALAD COURSE

Autumn greens, roasted butternut squash,  
goat cheese, sun dried cranberries, candied  
pecans with a cider vinaigrette

Or

Mediterranean Salad of mixed greens, fresh  
mozzarella, butter beans, grapes tomatoes,  
kalamata olives and parmesan croutons in a white  
balsamic vinaigrette

## SOUP COURSE

Purée of Butternut Squash and Apple  
with Fried Sage

Or

New England Clam Chowder

## MAIN COURSE

(Choice of one entree)

All Entrees served with Autumn Roasted Vegetables, Whipped Yukon Gold Potatoes & Haricot Vert

*Traditional Oven Roasted Turkey*

Pear Sausage Stuffing, Pan Gravy,  
& Cranberry Sauce

58

*Fire Roasted Half Duck*

Served in a Cherry Sauce

60

*Oven Roasted Prime Rib*

Served with a Les Shaws Popover

64

*Spinach & Crab Stuffed Shrimp*

Four White Colossal Shrimp with drawn butter

62

*Apple-Pomegranate Glazed Salmon*

Served with a Whole Grain Mustard Beurre Blanc

60

*Roasted Portabella Mushroom*

Stuffed with Apple-Butternut Squash and

Quinoa

50

## DESSERT COURSE

(Choice of one)

*Old Fashioned Apple Pie*

*Tiramisu*

*Classic Pumpkin Pie*