

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

Pear Port Wine Elk Sausage • 14

over orzo salad

Panko Crusted Colossal Crab Cake • 17

fresh lump crab meat, old bay aioli & herb salad

Penne Alla Vodka • 14

tossed with fresh plum tomatoes and parmesan

Mozzarella Fritta • 12

in our homemade marinara sauce

Crispy Calamari • 17

*with a sriracha & pomodoro . add hot cherry peppers \$2
add gorgonzola \$2*

Clams Casino • 14

bacon, bell pepper & garlic butter

Choose a Salad Course or Soup Course

Autumn Green Salad

*roasted butternut squash, sun dried cranberries,
pepitos with a white balsamic vinaigrette*

Beet Salad

*mixed greens, goat cheese, kalamata olives and
pomegranate garlic dressing.*

Pumpkin Soup

New England Clam Chowder

Main Course

(choice of one entrée)

All entrees served with roasted vegetables, whipped yukon gold potatoes & haricot vert

Traditional Oven Roasted Turkey • 60

pear sausage stuffing, pan gravy & cranberry sauce

Fire Roasted Half Duck • 62

served with a cherry sauce

Oven Roasted Prime Rib • 68

served with a Les Shaws popover

Spinach & Crab Stuffed Shrimp • 64

four white colossal shrimp with drawn butter

Apple-Pomegranate Glazed Salmon • 60

served with a whole grain mustard beurre blanc

Roasted Portabella Mushroom • 60

stuffed with apple butternut squash and quinoa

Venison Osso Bucco • 60

braised venison shank, red wine demi-glaze

Dessert Course:

(choice of one).

Old Fashioned Apple Pie

Tiramisu

Classic Pumpkin Pie