



## *Traditional Thanksgiving Dinner*

### APPETIZERS:

LOBSTER BISQUE

ROASTED BUTTERNUT SQUASH SOUP\*  
WITH MAINE MAPLE SYRUP AND CREME FRAICHE

STUFFED CREPE  
FILLED WITH CARAMELIZED ONION, WILD MUSHROOM WITH A GRUYERE  
BECHAMEL

TRADITIONAL SHRIMP COCKTAIL (3)\*

BABY SPINACH SALAD \*  
DRIED CRANBERRIES, PISTACHIOS AND MAPLE VINAIGRETTE

### ENTREES:

THYME ROASTED FRESH TURKEY \* \$39  
TRADITIONAL STUFFING, WHITE AND DARK MEAT, PANY GRAVY AND  
CRANBERRY RELISH

PRIME RIB OF BEEF AU JUS \* \$47  
SLOW ROASTED ANGUS RIBEYE WITH HORSERADISH CREAM

PANKO ENCRUSTED HADDOCK \$42  
LIGHT LEMON ZEST CRUMB TOPPING

ABOVE ENTREES ALL SERVED WITH MASHED YUKON GOLD  
POTATOES, FALL SQUASH PUREE AND GREEN BEANS

LOBSTER RISOTTO \* \$49  
MAINE LOBSTER, SAFFRON, LEEKS, OYSTER MUSHROOMS, MASCARPONE

VEGETABLE TART \$34  
GRILLED EGGPLANT, SUMMER SQUASH, ZUCCHINI, SUN-DRIED TOMATO,  
CHEVRE, BASIL PUREE AND TOASTED PINE NUTS

GLUTEN FREE PREPARATIONS AVAILABLE, PLEASE TALK WITH YOUR SERVER  
PLEASE NO SUBSTITUTIONS ~

DUE TO HIGH VOLUME WE ARE UNABLE TO PROVIDE MORE THAN ONE CHECK PER TABLE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL  
CONDITIONS.

DESSERTS:

PUMPKIN PIE

BLUEBERRY PIE

PECAN PINE

APPLE PIE

CHOCOLATE OBLIVION\*

ABOVE PIES TOPPED WITH FRESH WHIPPED CREAM

A LA MODE \$3

COFFEE \$3

TEA \$3

ESPRESSO \$4

CAPPUCCINO \$5