



# TRADITIONAL THANKSGIVING DINNER

**SAMPLE MENU** 3-COURSES • 2022

## STARTERS: (CHOOSE 1)

AWARD WINNING LOBSTER BISQUE

ROASTED BUTTERNUT SQUASH SOUP \*

*WITH TOASTED PEPITAS*

TRADITIONAL SHRIMP COCKTAIL (4)\*

*JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON*

BABY SPINACH SALAD \*

*ROASTED GRAPES, FETA CHEESE, PISTACHIOS, BALSAMIC VINAIGRETTE*

GRUYÈRE & CARAMELIZED ONION CRÊPE

*MUSHROOM SAUCE*

## ENTRÉES:

SAGE ROASTED FRESH TURKEY 55

*TRADITIONAL STUFFING, WHITE & DARK MEAT, PAN GRAVY, CRANBERRY RELISH,*

PRIME RIB OF BEEF AU JUS 68

*SLOW ROASTED ANGUS RIBEYE, TRADITIONAL STUFFING, HORSERADISH CREAM,*

SEAFOOD HADDOCK 65

*FRESH ATLANTIC FILLET OVER CLAY HILL'S SAVORY MAINE LOBSTER AND SHRIMP BREAD  
PUDDING TOPPED WITH LOBSTER CREAM SAUCE*

ROASTED MAINE SALMON 59

*GORGEOUS SUSTAINABLY FARMED FILLET WITH AN ORANGE-THYME GLAZE*

***ABOVE ENTRÉES SERVED WITH YUKON GOLD WHIPPED POTATOES,  
ROASTED BUTTERNUT SQUASH AND GREEN BEANS***

MUSHROOM RAVIOLI 43

*TOMATO CREAM • SHAVED PARMESAN,*

\*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: (CHOOSE 1)

PUMPKIN PIE • BLUEBERRY PIE • PECAN PIE • APPLE PIE

CHOCOLATE OBLIVION\*

*PIES SERVED WITH FRESHLY WHIPPED CREAM • ADD À LA MODE: \$5*

LOCALLY-ROASTED COFFEE 4 • TEA 4 • ESPRESSO 6 • CAPPUCCINO 7

