



THANKSGIVING DAY DINNER- (3-COURSE)

STARTERS: (CHOOSE 1)

AWARD-WINNING LOBSTER BISQUE

FRESH CHIVE OIL

ROASTED BUTTERNUT SQUASH SOUP

TOASTED PEPITAS, MAINE MAPLE DRIZZLE

TRADITIONAL SHRIMP COCKTAIL (GF)

4 JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON

HOLIDAY SALAD (GF)

ROASTED BEETS, ARUGULA, MAPLE-BALSAMIC VINAIGRETTE, CANDIED PECANS, BLUEBERRIES, GOAT CHEESE

FRIED BRUSSELS SPROUTS

MAPLE-MUSTARD GLAZE, SPICED ALMONDS

ENTRÉES: (CHOOSE 1)

TRADITIONAL TURKEY * 62

FRESH ROASTED WHITE & DARK MEAT, HOLIDAY STUFFING, OVERNIGHT GRAVY, CRANBERRY SAUCE, MASHED POTATOES

PRIME RIB OF BEEF AU JUS (GF) 73

SLOW-ROASTED ANGUS RIB-EYE, HORSERADISH CREAM, TRUFFLE FINGERLING POTATOES

CRAB STUFFED HADDOCK 72

FRESH ATLANTIC FILLET WITH JONAH CRAB STUFFING, CLAY HILL'S CLASSIC LOBSTER NEWBURGH, SWEET POTATO MOUSSE

POMEGRANATE BRINED SALMON 68

SUSTAINABLY FARMED, MAINE-RAISED CUTLERS COVE FILLET, SCALLOPED POTATOES, MALTESE SAUCE

***ABOVE ENTRÉES SERVED WITH
ROASTED BUTTERNUT SQUASH AND GREEN BEANS***

STUFFED ACORN SQUASH 53

SLOW-ROASTED WITH SPICE, ALMOND-CRANBERRY RICE, CURRIED APPLE CHUTNEY

*GLUTEN-FREE MODIFICATIONS ARE AVAILABLE, PLEASE DISCUSS 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.

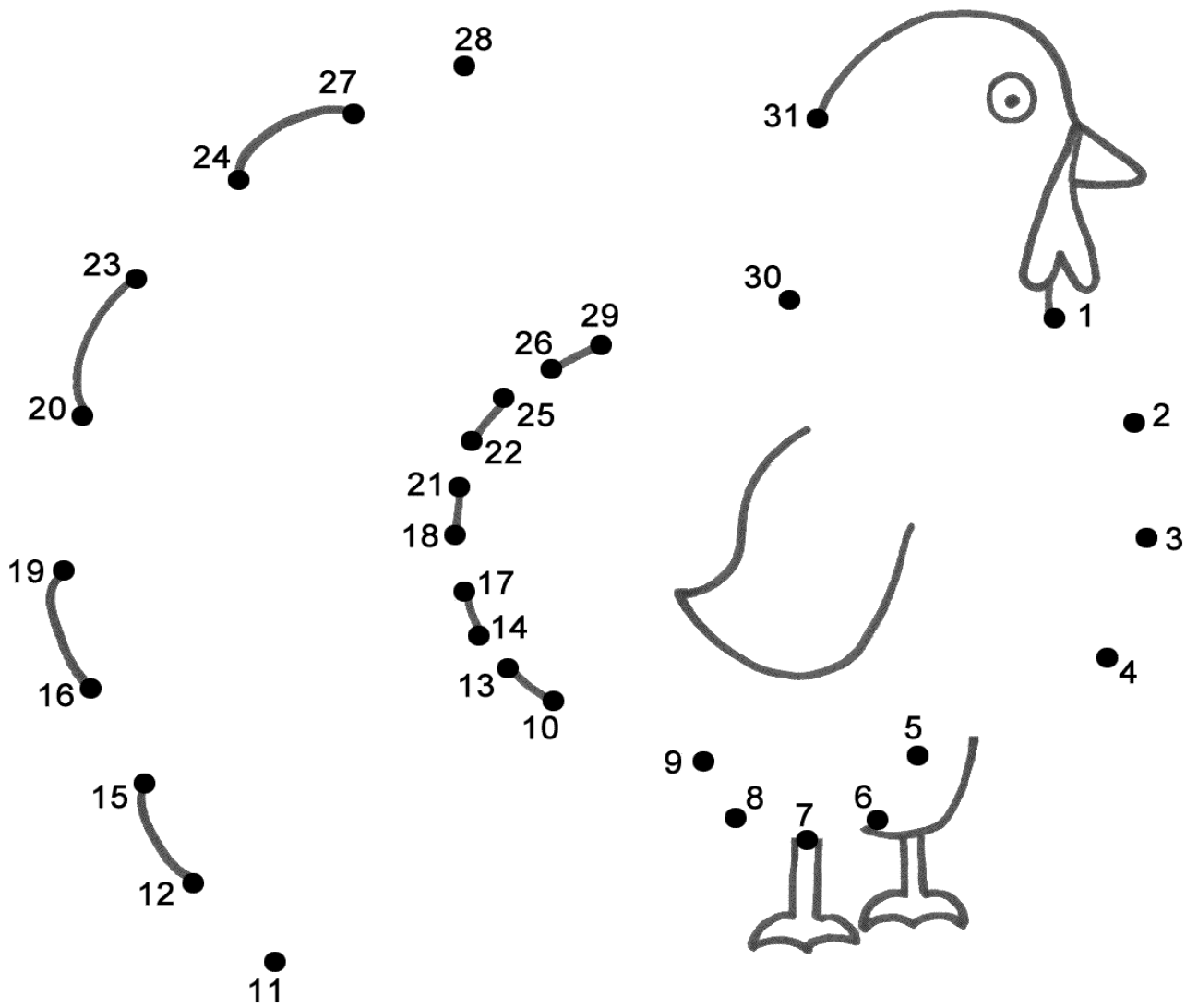
DESSERTS: (CHOOSE 1)

PUMPKIN PIE • BLUEBERRY PIE • PECAN PIE • APPLE PIE

CHOCOLATE OBLIVION (GF)*

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

LOCALLY-ROASTED COFFEE 4.50 • TEA 4.50 • ESPRESSO 6 • CAPPUCCINO 7



THANKSGIVING AT CLAY HILL FARM

KID'S MENU

CHILDREN UNDER 12

BABY CARROTS w/ RANCH DRESSING

TURKEY - MASHED POTATOES AND GRAVY

PRIME RIB- w/POTATOES

PASTA & CHEESE

SERVED WITH GREEN BEANS

INCLUDES A SCOOP OF VANILLA ICE CREAM

\$21