



# TRADITIONAL THANKSGIVING DINNER

3-COURSES • 2025

## STARTERS: (CHOOSE 1)

AWARD-WINNING LOBSTER BISQUE

ROASTED BUTTERNUT SQUASH SOUP (GF)

*TOASTED PEPITAS, FRIED SAGE*

FRIED BRUSSELS SPROUTS

*SPICED ALMONDS, PANCETTA LARDONS, MAPLE MUSTARD GLAZE*

TRADITIONAL SHRIMP COCKTAIL (4) (GF)

*JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON*

BABY SPINACH SALAD (GF)

*DRIED CRANBERRIES, PISTACHIOS, DANISH BLEU CHEESE, MAPLE VINAIGRETTE*

## ENTRÉES:

FRESH ROASTED TURKEY \* 63

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

PRIME RIB OF BEEF AU JUS (GF) 75

*SLOW-ROASTED ANGUS, HORSERADISH AIOLI*

FRESH ATLANTIC HADDOCK THERMODORE 72

*LOBSTER THERMADOR SAUCE*

GRILLED ATLANTIC SALMON (GF) 68

*SUSTAINABLY FARMED CUTLERS COVE FILLET, MALTESE SAUCE*

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

MUSHROOM HUT RISOTTO 54

*ASPARAGUS TIPS, RADISH, BABY BELL PEPPERS*

\*GLUTEN-FREE MODIFICATIONS ARE 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.

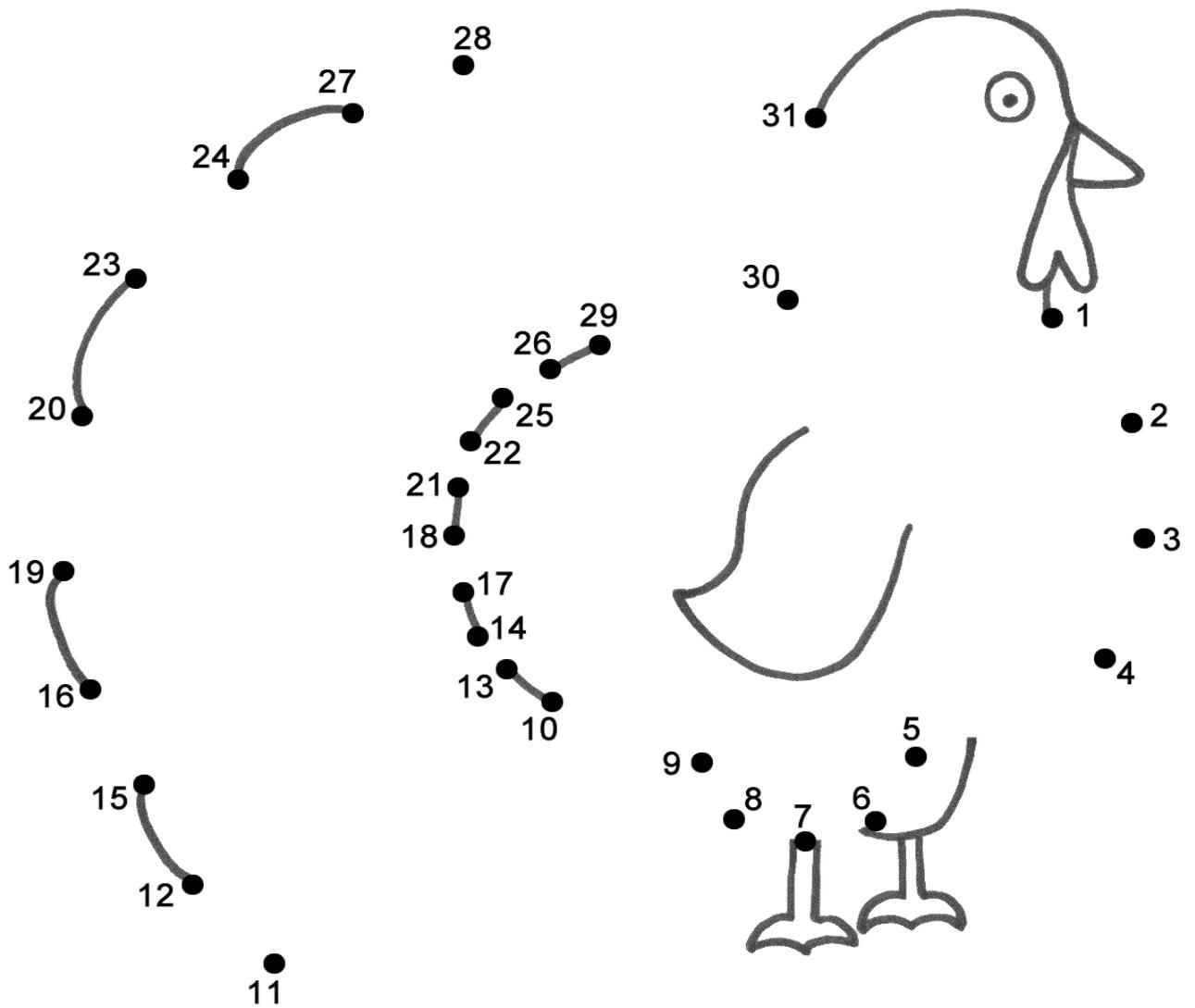
## DESSERTS: (CHOOSE 1)

PUMPKIN PIE • BLUEBERRY PIE • PECAN PIE • APPLE PIE

CHOCOLATE OBLIVION\*

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

LOCALLY-ROASTED COFFEE 4.50 • 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