



TRADITIONAL THANKSGIVING DINNER

3-COURSES • 2026

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 * 67

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

PRIME RIB OF BEEF AU JUS (GF) 79

SLOW-ROASTED ANGUS, HORSERADISH AIOLI

ROASTED FRESH ATLANTIC HADDOCK 74

CRABMEAT STUFFING & LOBSTER CREAM SAUCE

ROASTED ATLANTIC SALMON (GF) 70

FALL HERB MARINATED, APPLE CIDER GASTRIC

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

MUSHROOM HUT RISOTTO 56

TRUFFLED SALAD WITH ASPARAGUS TIPS, RADISH, TORN HERBS, ROASTED WALNUTS

*GLUTEN-FREE MODIFICATIONS ARE AVAILABLE; PLEASE CHECK 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.

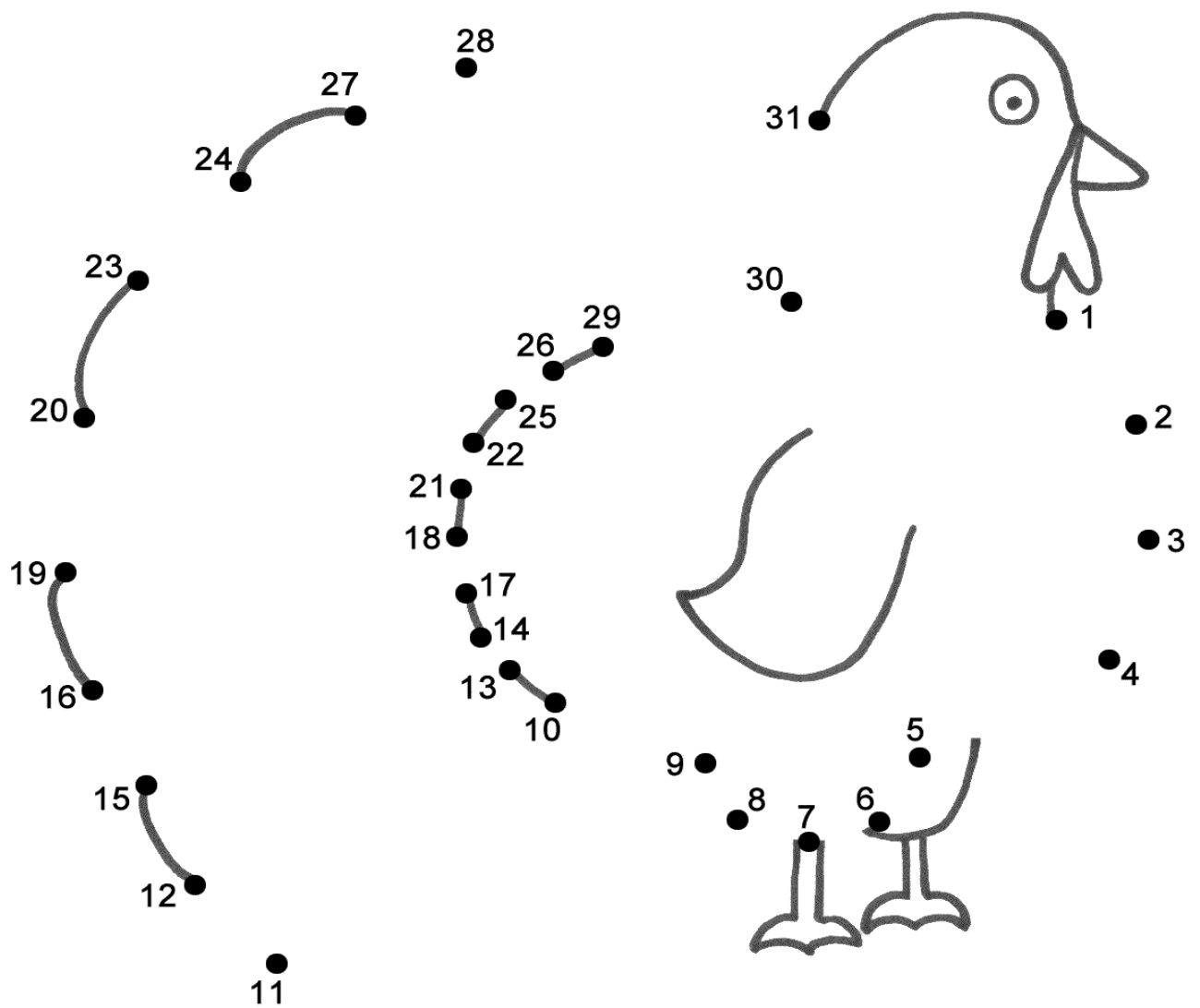
DESSERTS: (CHOOSE 1)

PUMPKIN PIE • BLUEBERRY PIE • PECAN PIE • APPLE PIE

CHOCOLATE OBLIVION*

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

LOCAL-ROASTED COFFEE 4.50 • TEA 4.50 • ESPRESSO 6.50 • CAPPUCCINO 7.50



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