



TRADITIONAL THANKSGIVING DINNER

2018

STARTERS:

LOBSTER BISQUE

ROASTED SUGAR PUMPKIN SOUP *
CREAMY SOUP, PEPITAS

STUFFED CREPE
CARAMELIZED ONION, BROCCOLI, SPINACH, BLUE CHEESE BECHAMEL

TRADITIONAL SHRIMP COCKTAIL (3)*

BABY SPINACH SALAD *
DRIED CRANBERRIES, PISTACHIOS AND MAPLE VINAIGRETTE

ENTREES:

THYME ROASTED FRESH TURKEY 43
TRADITIONAL STUFFING, WHITE & DARK MEAT, PAN GRAVY, CRANBERRY
RELISH

PRIME RIB OF BEEF AU JUS * 50
SLOW ROASTED ANGUS RIBEYE WITH HORSERADISH CREAM

PANKO CRUSTED HADDOCK 45
LIGHT LEMON ZEST CRUMB TOPPING

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

LOBSTER STEW * 53
MAINE LOBSTER, SHRIMP, CRABMEAT, POTATOES, FENNEL, TOMATO SAFFRON
BROTH

NOODLE BOWL * 34
RICE NOODLES, TOFU, SCALLIONS, ENOKI MUSHROOMS, JALAPENOS,
CILANTRO, CARROT, RED PEPPER, MISO BROTH

*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 PIE

APPLE PIE

CHOCOLATE OBLIVION*

ABOVE PIES TOPPED WITH FRESH WHIPPED CREAM

A LA MODE \$3

COFFEE \$3

TEA \$3

ESPRESSO \$4

CAPPUCCINO \$5

KID'S MENU

CHILDREN UNDER 12

PRIME RIB OR TURKEY

AVAILABLE IN A CHILD'S PORTION (INCLUDES
DESSERT)

\$19