

Thanksgiving

DINNER MENU

FIRST COURSE

New England Clam Chowder

Butternut Bisque, Cinnamon Croutons

Hand Tossed Caesar Salad, Garlic Croutons, Shaved Parmesan, *Anchovies on request*

House Salad, Spring Mix, Tomato, English Cucumber, Red Onion, Dijon Vinaigrette

Fall Salad, Baby Spinach, Roasted Butternut Squash, Goat Cheese, Toasted Pumpkin Seeds, Dried Cranberries, Apple-Cider Dressing

ENTREE SELECTIONS

Pilgrim's Feast, Roast Turkey, Cranberry-Sage Stuffing, Country Gravy, Garlic Mashed Potatoes, Roasted Butternut & Acorn Squash, Green Beans, Whole Cranberry Compote \$69

Butter Poached Filet Mignon, Finished on the Grill, Garlic Mashed Potatoes, Asparagus, Cabernet Demi, Sweet Butter & Truffle EVOO \$79

Slow Roasted Prime Rib of Beef Au Jus, Parmesan Au Gratin Potatoes, Green Beans, Fresh Horseradish Cream Sauce \$79

Maple Leaf Farms Roast Half Duck, Roasted Potatoes, Roasted Squash, Green Beans, Cranberry Compote \$76

Caramelized Scallops Pan Seared Day Boat Scallops, Butternut & Bacon Risotto, Gustare Apple Cider Glaze \$79 (gf)

Lobster Pappardelle, Shucked Maine Lobster, Blistered Tomatoes, Garden Peas, Sherry- Lobster Cream Sauce, Fresh Pappardelle \$79

Roasted Atlantic Salmon, Honey Mustard Glaze, Cranberry Compote, Roasted Potatoes, Asparagus \$77 (gf)

Fig & Mascarpone Ravioli, Caramelized Shallots, Brown Butter, Pea Shoots \$67 (v)

DESSERTS

Pumpkin Cheesecake, Caramel Praline, Whipped cream

Apple-Cranberry Crisp, Vanilla Ice Cream

Bourbon-Pecan Pie, Short Bread Crust, Vanilla Ice Cream

Old Fashioned Indian Pudding, whipped cream

Flourless Chocolate Cake, Homemade chocolate ganache, vanilla ice cream (gf)

Gifford's of Maine Ice Cream & Sorbet, served with a butter wafer cookie, Vanilla, Pumpkin-Praline Ice Cream, Sorbet

CHILDREN'S MENU

For those 10 and under

Served with Soup or Salad,

Apple-Cranberry Crisp, Ice Cream or Flourless Chocolate Cake

Turkey, mashed potatoes, country gravy, green beans, cranberry sauce \$32

Crispy Chicken Tenders, baked macaroni & cheese, green beans \$27



*No discounts apply to this menu | Entrees cannot be split or shared | no menu substitutions
20% Gratuity added to all checks / Please make your server aware of any food allergies prior to ordering
There are health risks associated with eating raw or undercooked meat or shellfish. All reservation times will be limited to 2 hours.*