



GIVE THANKS



SOUPS & SALADS

BUTTERNUT SQUASH SOUP \$11
maple, sage

CAESAR SALAD \$13
chopped romaine, parmesan,
anchovy dressing

HONEYCRISP APPLE SALAD \$14
mixed greens, blue cheese, candied almonds,
poppy seed vinaigrette



SHARES

CRAB & JALAPENO FRITTERS \$14
1,000 island, lemon

MAC & CHEESE \$15
radiatori pasta, ritz cracker crumble

HUMMUS \$11
feta Greek salad, grilled pita

CLASSIC SHRIMP COCKTAIL \$17

FRENCH ONION BRUSCHETTA \$9
brandy, gruyere

STEAMED MUSSELS \$16
shaved vegetables, grilled bread,
garlic, white wine

the consumption of raw or uncooked foods
may increase your risk of food borne illness,
especially if you have certain medical conditions

ENTREES

ROASTED ATLANTIC SALMON \$28
mushroom risotto, butternut squash, pepitas

BRAISED SHORT RIB \$32
roasted garlic mashed potatoes,
baby carrots, jus

WILD MUSHROOM CAVATELLI \$27
broccoli, mushroom, butternut squash,
parmesan cream



THANKSGIVING TURKEY



\$35 PER PERSON DINNER

roasted turkey, mashed potatoes, stuffing
brussels sprouts, cranberry compote, gravy



DESSERTS

PUMPKIN BREAD PUDDING \$12
maple ice cream

MAPLE PECAN PIE \$11
maple icecream

SKILLET BROWNIE \$12
vanilla latte ice cream, hot fudge

WARM APPLE CRUMBLE \$13
salted caramel ice cream

PUMPKIN PIE \$11
cinnamon whip