



food & spirits

Thanksgiving Day

Thursday, November 28, 2013

Breakfast 7am — 10:30am

Serving our Regular Breakfast Menu

Special Thanksgiving Menu 11am — 5pm

FIRST COURSE

(choice)

- New England Seafood Chowder
- Exotic Mushroom Risotto w/ Basil Oil

SECOND COURSE

(choice)

- Late Summer Greens w/ Roasted Butternut Squash, Dried Cranberries & Apple Cider Vinaigrette
- Country Pate w/ Cornichons & Fig

ENTRÉE SELECTION

- Carved Turkey, Country Mashed Potatoes, Acorn Squash, Sage Stuffing, Gravy, Candied Carrots
24
- Crab Stuffed Flounder w/ Corn Relish, Mashed Potatoes, Green Beans
30
- Roast Sirloin Strip, Mushroom Burgundy Demi Glace, Roasted Fingerling Potatoes, Braised Vegetables
30
- Medallions of Venison Loin w/ Cherries & Currants, Roasted Vegetables & Potatoes
32

DESSERT SELECTION

(choice)

- Pumpkin Pie w/ Cinnamon Whipped Cream
 - Apple Pie
 - Cream Cheese Pumpkin Roll
 - Caramel Crème Brulee
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Children's Menu

(choice)

- Turkey, Mashed Potatoes, Corn, Gravy
 - Macaroni & Cheese
 - Cheeseburger & French Fries
 - Pizza
- 10
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Dinner 5pm — 10pm

Ala Carte Menu

(Price does not include tax or gratuity)