

Thanksgiving Menu

\$45 FOR 3 COURSES OR PRICED A LA CARTE

Salads and Starters

Roasted Beet and Arugula Salad 12

Goat's Cheese, Shaved Fennel, Citrus Vinaigrette,

Caesar Salad 12

Parmesan Cheese, Pretzel Bread Croutons

Pumpkin Soup 10

Seasonal Spices

Roasted Pear and Blue Cheese Salad 12

Toasted Walnuts, Field Greens, Sherry Vinaigrette

Entrees

Roasted Vermont Turkey 25

Traditional Sides

Grilled New York Strip Steak 30

Roasted Red Bliss Potatoes, Sauteed Broccoli, Whiskey and Peppercorn Sauce

Corn and Wild Mushroom Risotto 21

Peas, Parmesan Broth

Double Cut Pork Chop 26

Potato Gratin, Braised Cabbage, Bourbon Reduction Sauce

Pan Seared Cod Fish 26

Lobster Mashed Potatoes, Braised Leeks, Citrus Beurre Blanc

Horseradish Crusted Salmon 26

Sweet Potato, Bacon and Corn Hash, Mustard Beurre Blanc

Desserts

Traditional Pumpkin Pie 9

Whipped Cream

Molten Chocolate Cake 9

Vanilla Ice-Cream

Apple Tart 10

Cinnamon Ice Cream

Ice Cream or Sorbet 8

Ask your server for flavors available

Please alert your server to any food allergies.

