

# Thanksgiving Menu

**\$45 FOR 3 COURSES OR PRICED A LA CARTE**

## Salads and Starters

**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

**Pumpkin Ravioli 13**

Sage Brown Butter, Parmesan Cheese

**Lump Crab Cake 15**

Fingerling Potato Salad, Caper Remoulade

## 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

**Lemon Sorbet 8**

Please alert your server to any food allergies.

