



# ***TRADITIONAL THANKSGIVING DINNER***

## ***2020***

### STARTERS:

LOBSTER BISQUE

ROASTED BUTTERNUT SQUASH SOUP \*  
MAINE MAPLE SYRUP & CREME FRAICHE

BRUSSELS SPROUTS

CRISPY BRUSSELS, SHIITAKE MUSHROOMS & SHALLOTS TOSSED IN BALSAMIC HONEY, TOPPED WITH SMOKED TOMATO AIOLI & PARMESAN

TRADITIONAL SHRIMP COCKTAIL (3)\*

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON

BABY SPINACH SALAD \*

DRIED CRANBERRIES, PISTACHIOS, MAPLE VINAIGRETTE

### ENTRÉES:

THYME ROASTED FRESH TURKEY 49

TRADITIONAL STUFFING, WHITE & DARK MEAT, PAN GRAVY, CRANBERRY RELISH

PRIME RIB OF BEEF AU JUS \* 56

SLOW ROASTED ANGUS RIBEYE, HORSERADISH CREAM

PANKO CRUSTED HADDOCK 48

LIGHT LEMON ZEST CRUMB TOPPING

ABOVE ALL ENTRÉES SERVED WITH YUKON GOLD MASHED POTATOES, AUTUMN SQUASH PURÉE & GREEN BEANS

LOBSTER RISOTTO 57

MAINE LOBSTER, SAFFRON, SWEET PEAS, MASCARPONE & PARMESAN

TARTE TATIN DE LÉGUMES 39

PROVENCAL VEGETABLE TART OF EGGPLANT, TOMATO, SQUASH & ROASTED PEPPERS BAKED IN PUFF PASTRY. TOPPED WITH CHEVRE & ARUGULA PESTO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*GLUTEN FREE PREPARATIONS AVAILABLE, PLEASE TALK WITH YOUR SERVER  
PLEASE NO SUBSTITUTIONS  
DUE TO HIGH VOLUME, WE ARE UNABLE TO PROVIDE MORE THAN ONE CHECK PER TABLE.

## DESSERTS:

PUMPKIN PIE

BLUEBERRY PIE

PECAN PIE

APPLE PIE

CHOCOLATE OBLIVION\*

ABOVE PIES TOPPED WITH FRESH WHIPPED CREAM

A LA MODE \$3.5

COFFEE \$4

TEA \$4

ESPRESSO \$5.5

CAPPUCCINO \$6.5

## KID'S MENU

CHILDREN UNDER 12

PRIME RIB OR TURKEY

AVAILABLE IN A CHILD'S PORTION (INCLUDES  
DESSERT)

\$19