

Thanksgiving By the Shore

Prix Fixe Menu

First Course

choice of one included

Caesar Salad

romaine, radicchio, shaved parmigiano, focaccia croutons, anchovies, caesar dressing

Butternut Squash and Pear Bisque ^(GF)

New England Clam Chowder

Shrimp Cocktail ^(GF)

three chilled shrimp with cocktail sauce

Arancini

crispy risotto balls filled with fontina cheese and spring peas, marinara sauce

Entrée Course

Thanksgiving Dinner 48

carved turkey breast, house made gravy, mashed potatoes, dried cranberry apple stuffing, sautéed green beans, cranberry orange relish

King Cut Prime Rib ^(GF) 49

Herb roasted fingerling potatoes, grilled asparagus, au jus, horseradish sauce

Grilled Pork Chop ^(GF) 46

8oz marinated pork chop, maple whipped sweet potato, sautéed green beans, apple cider reduction

Pan Seared Faroe Island Salmon ^(GF) 48

parsnip puree, grilled asparagus, white balsamic reduction

Pumpkin Ravioli 40

house made ravioli, caramelized apples, dried cranberries, brown butter sage sauce, pepitas

Dessert Course

choice of one included

Pecan Tart

pecan, honey, bourbon, house made pastry crust

Pumpkin Pie

house made piecrust, spiced pumpkin filling, whipped cream

Apple Tart

classic french sucre dough with almond paste layered with sliced apples, topped with glaze and toasted almonds

Swiss Milk Chocolate Praline Cake ^(GF)

flourless chocolate cake, raspberry filling, milk chocolate glaze, caramelized pumpkin seeds

*Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of illness.

If you have special dietary needs or allergies, please let a member of our staff know.

^(GF) for Gluten Free Items