

Thanksgiving Menu

Cocktails

32oz CRAN APPLE SANGRIA - \$14

16oz MAPLE MANHATTAN - \$14

32oz MOSCOW MULE - \$14

160z IRISHE COFFEE - \$10

32oz CAGED HEAT MARGARITA - \$14

32oz WILDBERRY POMEGRANATE MARGARITA - \$14

Starters

FRIED CALAMARI

with cocktail sauce
small \$12 large \$20

LAMB LOLIPOPS

in Greek herbs and spices
4 pieces \$15
8 pieces \$27
12 pieces \$35

STUFFED MUSHROOMS

with crabmeat
small \$12 large \$20

TRIO DIP

with tzatziki sauce,
red lentil hummus and
kalamata olive hummus
small \$16 large \$25

Salads

SHAVED BRUSSEL SPROUTS

with dried cranberries,
crisp apple, toasted
walnuts and maple bacon
vinaigrette
small \$8 large \$15

CAESAR or GREEK side \$4 large \$10

SEVEN VALLEY

roasted red and golden
beets, goat cheese
toasted walnuts, spinach
side \$6 large \$12

Soups

NEW ENGLAND CLAM CHOWDER

cup \$5 bowl \$7

BUTTERNUT BISQUE

cup \$4 bowl \$6

Entrees

ROAST TURKEY

over stuffing with mashed potatoes
and gravy, butternut squash and
cranberry sauce - \$20

BAKED HAM

with a mustard glaze, served with
mashed potatoes and gravy and
green beans - \$20

POT ROAST

sous vide cooked tender chucks in
rich gravy with roasted rainbow
carrots and shallots over
mashed potatoes \$22

VEGETERIAN LASAGNA

roasted butternut squash and
spinach lasagna with a rich
bechamel sauce - \$18

SEAFOOD PLATTER

broiled haddock, large sea
scallops and jumbo stuffed shrimp
with crabmeat served with rice
pilaf and green beans - \$28

Family Style

Serves 6 - 8 people. Airline turkey breast, gravy, stuffing, mashed potatoes, butternut squash, green beans, cranberry sauce and a choice of apple or pumpkin pie \$145



Desserts



Chocolate Cake - \$7



Carrot Cake - \$7



Cheese Cake - \$8



Pumpkin Pie - \$6



Apple Pie - \$6