

Reservations Only: 603 823 7244

Serving 2PM-6PM

# Thanksgiving Menu

## 1st Course

Butternut Bisque

New England Clam Chowder

Caesar Salad

House Salad

(Choice of Ranch, Maple Balsamic, Walnut Vinaigrette)

## 2nd Course

Crab Cakes

(Spiced Tomato Chutney, Garlic Aoli)

Mushroom Cheddar Strudel

(Wild Mushrooms & Smoked Cheddar Wrapped in Filo with Balsamic Glaze)

Shrimp Cocktail

(Jumbo Shrimp, Cocktail Sauce, Chiffonade of Greens)

## 3rd Course

Roasted Turkey

(Maple Brined Oven Roasted Turkey & Traditional Turkey Gravy)

Filet Mignon

(Roasted Tenderloin of Beef Stuffed with Mushroom Duxelle, Harman's Cheese,  
Applewood Bacon Topped with Red Wine Demi)

Atlantic Salmon

(Seared Atlantic Salmon with Sundried Tomato Pesto)

All Entrees Above come with, Harman's Cheddar Mash, Candied Sweet Potatoes with Cranberries,  
House Made Traditional Stuffing & Green beans Tossed in Garlic Butter.

Vegetable Pappardelle

(House Made Pappardelle Pasta with Seasonal Vegetables, Herbed Butter Sauce Topped with Asiago Cheese)

Dessert

Selection of Pies & Cakes

Tea/Coffee

All Course Included for \$52.00 per person + 9% meals tax, Children under ten \$25.00