

Thanksgiving Bill of Fare

Included Appetizers (choose one)

FRESH FRUIT WITH SHERBET
TAVERN RELISH TRAY

CLAM CHOWDER
TURKEY NOODLE SOUP

Additional Appetizers

FRENCH ONION SOUP	6	MUSHROOM CAPS	8
SHRIMP COCKTAIL	9	CLAMS CASINO	8

Entrée includes a fresh Garden Salad served with our Bakery Basket

FRESH ROASTED TURKEY	26.95
Served atop our homemade herb stuffing covered with rich brown gravy	
GF BROILED BOSTON SCROD	26.95
A true New England custom	
BAKED STUFFED SHRIMP	28.95
Four jumbo shrimp with a snow crabmeat stuffing	
BROILED SEA SCALLOPS	28.95
Sweet plump deep-sea scallops broiled to perfection	
COQUILLES ST. JAQUES	28.95
Scallops in a creamy mushroom sherry wine sauce served in a casserole	
GF BROILED FILET MIGNON	31.95
Broiled with tavern finesse, served with Béarnaise sauce	
ROAST PORK LOIN	26.95
Served with herb stuffing and apple sauce	
GF YANKEE POT ROAST	26.95
A traditional New England favorite	
MAINE STYLE SEAFOOD CASSEROLE	29.95
A delightful blend of lobster, shrimp, scallops and scrod, baked with Gorgonzola and crumb topping	
BAKED VIRGINIA HAM	26.95
Slow Roasted with a fruit glaze topping	
ROAST DUCK L'ORANGE	28.95
A slow roasted crispy Long Island duck served with our Grande Marnier orange sauce	
GF ROAST PRIME RIB OF BEEF	29.95
Slow roasted, served with au jus	

Side choices include rice pilaf, whipped or baked potato and family style fresh vegetables.

Includes a Sweet Ending to Your Holiday Feast

Hot Apple Crisp Pecan Pie Pumpkin Pie Fudge Nut Cake Ball Ice Cream Puff

Children 12 years & under \$16.95 Roast Turkey, Baked Ham or Roast Prime Rib

GF INDICATES OUR GLUTEN FREE CHOICES (WITHOUT SAUCES, DRESSINGS, OR BREADCRUMBS WHERE APPLICABLE)

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.

PLEASE BE REMINDED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY CAUSE ILLNESS

AN 18% GRATUITY WILL AUTOMATICALLY BE ADDED FOR PARTIES OF SIX OR MORE