

Thanksgiving Menu

Starters

Pumpkin Bisque- \$5

Cinnamon crème Fraiche, candied walnuts

Baked Brie- \$15

Apple chutney, walnuts, toasted baguette

Crab Cakes- \$15

House made crab cakes served with spicy remoulade

Smoked Salmon- \$15

Thin sliced, smoked salmon, resting on herb whipped goat cheese, topped with capers and fresh dill

Entrees

All entrees served with a complementary House salad or Caesar salad

Turkey- \$32

Slow roasted turkey, corn bread stuffing, whipped potatoes, green beans and homemade cranberry sauce

V.A. Ham- \$35

Baked V.A. Ham with pineapple glaze, sweet potato hash, green beans and creamed corn

Prime Rib- \$45

Slow roasted, served with green beans, garlic and rosemary mashed potatoes, topped with peppercorn demi and horseradish cream sauce

Salmon- \$28

Pumpkin seed crust with sweet potato hash, bacon wrapped asparagus and topped with a cinnamon apple compound butter

Roasted and Stuffed Butternut Squash- \$28

Roasted squash, stuffed with quinoa, sweet potatoes and kale topped with a toasted pumpkin seed vinaigrette

Take Tom Turkey Home- \$18

Generous portions to-go of white & dark meat, corn bread stuffing, cranberry sauce, and freshly baked dinner roll