

*Traditional Thanksgiving Dinner*  
*2009*



Crudités

*Appetizers:*

Our award-winning Lobster Bisque

New England Clam Chowder

Chilled Shrimp with Cocktail Sauce (3)

Wild Mushroom Strudel

Baby Spinach Salad

With dried cranberries, pistachios and maple vinaigrette

*Entrées:*

Roasted Fresh Turkey \$38

White and dark meat served with savory sage stuffing

Prime Rib of Beef au jus \$44

Roasted Half Duckling \$46

Crisp and semi-boned, served with savory sage stuffing  
and a cranberry-zinfandel sauce

Lemon Broiled Haddock \$39

Maine Lobster Stuffed Shrimp \$42

Three colossal shrimp with lobster stuffing, served with drawn butter

Crispy Risotto Cake \$38

Topped with a grilled Portobello mushroom cap  
filled with soft herbed goat cheese

Entrées served with warm rolls & butter, whipped potatoes,  
roasted butternut squash, creamed onions and green beans

## *Desserts:*

### Pies:

Traditional Pumpkin, Apple, Pecan, Mincemeat  
or Boston Cream served with freshly whipped cream

### Coffee/Tea

### *Children under 10*

*Prime Rib, Turkey, or Chicken nuggets  
available in a child's portion  
Child's meal includes dessert \$15*



*An 18% Gratuity may be added to parties of 6 or more*

*Please no cell phones in the Dining Room*

*Due to the volume of business on this Holiday,  
we are unable to provide more than one check per table.*