



RESTAURANT ~ CAFE  
COFFEE & LIQUOR BAR

THANKSGIVING

Flute of Champagne

APPETIZER

Roasted Butternut Squash Soup  
*with amaretto crumble*

All Green Vegetable Soup

Harvest Salad  
*field greens, cranberries, candied pecans*

NEXT

5 Vegetable Ragu  
*with whole wheat orecchiette*

ENTRÉE

*choice of*

Herb Roasted Heritage Organic Turkey  
*Chestnut & black truffle stuffing, gravy,  
Candied yams, mashed potatoes,  
string beans with toasted almonds  
Cranberry relish*

Berkshire Pork Chop  
*apple glaze, roasted brussel sprouts*

Chicken Schnitzel

Veal Steak Parmigiana  
*(\$10 supplement)*

A Lot of Pepperoni & A Lot of Arugula Pizza

Seared George's Bank Sea Scallops  
*fresh green peas, roasted potatoes, hickory smoked bacon*

Uncle Louie's "Crab Steak"  
*What is it? (\$10 supplement)*

Pan Seared Crispy Salmon  
*potato- basil puree, slow roasted pear tomatoes*

Hanger Steak  
*braised butternut squash, parsnip puree, caramelized onions*

Filet Mignon 12 oz  
*(\$10 supplement)*

DESSERT

*choice of*

Pumpkin Pie

*or*

Pecan Pie

*or*

Chocolate Mousse

*- All desserts served with a bowl of whipped cream -*

FINALE

Chocolate Covered Strawberries

\$65 per person / \$35 - 12 & under  
*- not including tax or gratuity - 18% gratuity added to parties of 6 or more -*