

# Thanksgiving Lunch

## Appetizers

Smoked Wild Mushroom Soup our signature soup	7.
New England Clam Chowder	7.
Baked French Onion Soup	7.
Cream of Butternut Squash Soup	7.

## Mains

Special Breakfast scrambled eggs, large farmer's sausage, spiced apples, fresh fruit & fried potatoes	14.
French Toast thick cut cranberry & raisin bread toast served with warm blended Maple syrup and fresh berries	12.
Corned Beef Hash Served with two over easy eggs, marble rye toast & fresh berries	14.
Baked French Onion Soup served with a crusty roll and a cheddar & port wine spread	11.
Creamed Spinach & Salmon Crêpes served with a cheese sauce, fresh vegetables & a garden salad	16.
Filet of Sole filled with lobster & served with a Newburg sauce, basmati rice, fresh vegetables & a garden salad	16.
Large Mixed Green Salad with goat's cheese, red onion, beets, spicy pecans & grilled chicken served with a balsamic vinaigrette	15.
Beef Bourguignon served on basmati rice with fresh vegetables & a garden salad	16.
Traditional Roast Turkey with sage dressing, pan gravy, whipped potatoes, fresh vegetables & cranberries served with a garden salad	20.

all selections served with sweet potato muffins (contains nuts) & hot drop biscuits

**Please advise of all food allergies**