

# Thanksgiving Dinner

## 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.
Shrimp & Lobster Medley simmered in a Vermouth cream with mushrooms & served over a puff pastry shell	12.

## Mains

Traditional Roast Turkey with sage dressing, pan gravy & cranberries	28.
Pan Seared Pork Tenderloin served with spiced apples in a Calvados brandy sauce	28.
Rack of Lamb roasted with a Dijon mustard & herb crust, served with a rosemary jus	36.
Roast Prime Rib of Beef slow roasted, served au jus with horseradish & Yorkshire pudding	29.
Fillets of Sole stuffed with lobster & served with a Newburg sauce	30.

All selections served with a fresh garden salad, crusty roll,  
medley of fresh vegetables & spoonbread

**Please advise of all food allergies**