

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.
Frittata ham, French brie, asparagus & sundried tomatoes served with fried potatoes & a garden salad	15.
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.
Smoked Chicken Tenderloins in a white wine, mushroom & cheddar cream sauce in a pastry shell served with fresh vegetables & a garden salad	16.
Large Mixed Green Salad with goat's cheese, red onion, fresh berries, spicy pecans & grilled chicken served with a balsamic vinaigrette	15.
Beef Bourguignon served on basmati rice with fresh vegetables & a garden salad	16.
Our Famous Reuben Sandwich corned beef, sauerkraut & melted Swiss cheese on a house made marble rye bread & served with a garden salad	15.
Tortiere with a sauce of red wine & mushrooms, served with fresh vegetables & a garden salad	16.
Traditional Roast Turkey with sage dressing, pan gravy, whipped potatoes, fresh vegetables & cranberries	20.

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

Please advise of all food allergies