

## 2019 THANKSGIVING DAY DINNER

### A LA CARTE APPETIZERS

**BAKED BRIE WITH TOASTED BAGUETTE** 12.95

**GF** \*LAMB LOLLIPOPS, MINT SAUCE 16.95

**CRABMEAT STUFFED MUSHROOM CAPS** 10.95

**CLAMS CASINO** 14.95

**OYSTERS ROCKEFELLER** 16.95

**LOBSTER RAVIOLI** 13.95

**GF** **LOBSTER COCKTAIL** 17.95

**GF** **JUMBO SHRIMP COCKTAIL** 14.95

**GF** \*OYSTERS ON THE HALF SHELL 15.95

**GF** \*LITTLENECK CLAMS ON THE HALF SHELL 13.95

### CHOICE OF ONE

**GF** **FRESH FRUIT CUP WITH SORBET**

### SOUPS

**CLASSIC BAKED FRENCH ONION SOUP AU GRUYERE**

**CREAMY NEW ENGLAND CLAM CHOWDER**

**CHEF'S LOBSTER BISQUE (ADD 5.95)**

### SALADS

**GF** **HOUSE GARDEN GREEN SALAD**

**ESCADRILLE CAESAR SALAD (Add 5.95)**

**GF** **BEET & GOAT CHEESE SALAD WITH BABY SPINACH (Add 5.95)**

### ROASTED VERMONT TURKEY DINNER 39.95

Choice of Soup, Salad or Fruit Cup

House Made Rolls and Cranberry-Walnut Bread

New England Stuffing

Green Peas with Pearl Onions,  
Butternut Squash and Turnip

Choice of Mashed Potato, Baked Potato,  
Baked Sweet Potato or Steak Fries

Coffee or Tea

### FOR THE LITTLE PILGRIMS

Under 10 years of age

Roast Turkey Dinner with all the Trimmings 19.95

Chicken Fingers with French Fries 15.95

### ACCOMPANIMENTS

**GF** Green Peas with Pearl Onions

**GF** Butternut Squash

**GF** Turnip

**GF** Mashed or Baked Potato

**GF** Baked Sweet Potato

**GF** Steak Fries

### ENTRÉES

All Dinners Include choice of Soup, Salad or Fruit Cup,  
House Made Rolls and Cranberry-Walnut Bread,  
Vegetable and Potato, and Coffee or Tea

#### **GF** ROAST PRIME RIB OF BEEF

Large Cut of Certified Angus Beef, Au Jus. Blackened on request 44.95

#### **GF** \*NEW YORK STRIP STEAK

14 oz. Trimmed Angus Sirloin, Truffled Garlic Butter 45.95

#### \*FILET MIGNON

10 oz. Center Cut of Beef Tenderloin with  
Béarnaise Sauce and Mushroom Cap 46.95

#### \*THE PERFECT PAIR

Two Baked Stuffed Shrimp and Petite Filet Mignon,  
Béarnaise Sauce, Mushroom Cap, Tomato Garni 44.95

#### VEAL MARSALA

The Finest Veal Sautéed with Sweet Marsala Wine, Prosciutto,  
Capers and Mushrooms and served with Fresh Pasta 36.95

#### VEAL CATHERINE

Sautéed Tender Veal in a Creamy Madeira Wine Sauce.  
Garnished with Shrimp, Lobster Tail and Artichoke Hearts 39.95

#### FRESH BOSTON SCROD

Native Baked Haddock, Seasoned Bread Crumbs, Butter and Parsley 34.95

#### **GF** GRILLED SWORDFISH STEAK

Cucumber Relish. Blackened on request 37.95

#### BAKED STUFFED SHRIMP

Jumbo Gulf Shrimp Stuffed with our Chef's Delicious Seafood Stuffing 37.95

#### BAKED SEA SCALLOPS

Deep Sea Scallops Rolled in Cracker Crumbs and Butter 37.95

#### BAKED ALASKAN KING CRAB LEGS

One and a Half Pounds of Large Split Crab Legs  
served with Drawn Butter 69.95

#### BUTTERNUT SQUASH RAVIOLI

Seasoned with a touch of Amaretto. Served over Spinach  
with Tomato Concassé and Toasted Sage Cream 33.95

\*These items are served raw or can be cooked to your specifications. The Commonwealth of Massachusetts suggests that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy.

**GF** These items are prepared gluten free.