



Thanksgiving Menu

-\$49.00 PER PERSON-

APPETIZERS

BUTTERNUT SQUASH SOUP

HOUSE SALAD – Romaine lettuce, red onions, tomato, creamy Balsamic dressing

CAESAR SALAD

WATERCRESS SALAD – Gorgonzola, cherry tomatoes, walnuts, honey mustard dressing

MOZZARELLA NAPOLEON – Tomatoes, roasted bell pepper, Portobello, Balsamic reduction (add't \$5.00)

FRIED CALAMARI – (add't \$6.00)

ENTRÉES

ROAST TURKEY – Chestnut bread stuffing, cranberry sauce, seasonal vegetables and sweet potato Au gratin

CHICKEN GISMUNDA – Boneless chicken breast, lightly breaded over spinach, topped with mushrooms, white wine, and butter

ICELANDIC COD FISH- baked with chopped fresh tomatoes, onions, white wine, Greek olives and Mediterranean spices

WALNUT CRUSTED SALMON – Citrus butter

PANKO CRUSTED LONG ISLAND FLUKE – seared, beurre blanc

PUMPKIN RAVIOLI– Parmesan cream reduction

RIGATONI ALA VODKA

SHRIMP ALA RODOS – white wine, tomatoes, scallions, feta

STUFFED ROASTED PORK LOIN - spinach, and fresh mozzarella, red wine shallot reduction

GRILLED SKIRT STEAK – marinated in Chianti and Mediterranean seasonings, charcoal grilled (add't \$6.00)

BLACK ANGUS N.Y. STRIP STEAK (add't \$8.00)

CHILDRENS MENU \$18.00 (Including Dessert)

HAMBURGER WITH FRENCH FRIES

CHICKEN TENDERS WITH FRENCH FRIES

PASTA WITH BUTTER OR MARINARA

FAMILY STYLE DESSERT PLATTERS

Subject to Change