

CRABTREES THANKSGIVING DAY MENU
\$40.00 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 \$4.00)

FRIED CALAMARI – (add't \$4.00)

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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

SWORD FISH ALA YIANNI – Grilled with extra virgin olive oil, lemon, garlic

WALNUT CRUSTED SALMON – Citrus butter

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

ROASTED RED PEPPER & MOZZARELLA RAVIOLI – Fresh tomato basil

RIGATONI ALA VODKA

ROASTED DUCK a L'ORANGE– Orange Grand Marnier glaze, wild rice

PORK SHANK – Cabernet braised, crispy risotto cake, spinach

MARYLAND CRAB CAKES (add't \$3.00)

GRILLED SKIRT STEAK – Chianti marinated, Mediterranean seasoning, charcoal grilled (add't \$3.00)

BLACK ANGUS N.Y. STRIP STEAK (add't \$5.00)

CHILDRENS MENU \$15.00 (Including Dessert)

HAMBURGER WITH FRENCH FRIES

CHICKEN TENDERS WITH FRENCH FRIES

PASTA WITH BUTTER OR MARINARA

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FAMILY STYLE DESSERT PLATTERS

*******MENU SUBJECT TO CHANGE*******