

CRABTREES THANKSGIVING DAY MENU
\$45.00 PER PERSON

APPETIZERS

CREAM OF MUSHROOM 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 \$5.00)

*

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 white wine, onions, Mediterranean spices

WALNUT CRUSTED SALMON – Citrus butter

PANKO CRUSTED LONG ISLAND FLUKE – seared, beurre blanc

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

WHITE TRUFFLE RAVIOLI – brown butter cream, shitake

RIGATONI ALA VODKA

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

GRILLED PORTHERHOUSE PORK CHOP- sautéed peppers and onions

MARYLAND CRAB CAKES (add't \$4.00)

BLACK ANGUS N.Y. STRIP STEAK (add't \$7.00)

CHILDRENS MENU \$16.00 (Including Dessert)

HAMBURGER WITH FRENCH FRIES

CHICKEN TENDERS WITH FRENCH FRIES

PASTA WITH BUTTER OR MARINARA

*

FAMILY STYLE DESSERT PLATTERS

MENU SUBJECT TO CHANGE!