

# HAPPY Thanksgiving

Thursday November 23<sup>rd</sup>, 2023

COME GATHER AT OUR TABLE

\$65 per person

Soup or Salad, Entrees, Sides platter & Dessert platter included

## Appetizers

### **Meat & Cheese Platter**

Chef's choice of imported cheese & meats with toasted ciabatta +30

### **Shrimp Cocktail**

Jumbo chilled shrimp served with homemade cocktail sauce +16

### **Prime Rib Bites (GF)**

Sliced prime rib, asparagus, prosciutto, mozzarella, cabernet reduction +22

### **Maryland Crab Cakes**

Lump crab meat, fresh herbs, seasoning topped with fresh mango salsa +22

### **Thanksgiving Platter**

Baked clams, fried calamari, stuffed mushrooms, fresh mozzarella and tomatoes +28

### **Imported Burrata (GF)**

Baby arugula, honey roasted red pepper puree, prosciutto, and roasted tomatoes with balsamic glaze +16

### **Stuffed Baked Clams**

Chopped fresh little neck clams, stuffed and seasoned with a light garlic butter +17

### **Grilled Artichoke**

Olive oil and lemon drizzled, topped with garlic Parmesan breadcrumbs, side of tahini sauce +16

### **Grilled Octopus (GF)**

Avocado vinaigrette, chorizo, potato hash +22

### **Pumpkin Squash Hummus (GF)**

Served with chips +15

### **Stuffed Mushrooms**

Seafood stuffing with garlic butter +20

## Soup or Salad

**Beef  
Barley Soup**

**Maple  
Pumpkin Soup**

**Maple Butternut  
Squash Quinoa**

**Fresh  
Garden Salad**

## Entrees

**Includes family style sides:** Creamed corn, Roasted potatoes, Candied squash, Garlic mashed potatoes, Sweet potato mash, and assorted vegetables

### **Roasted Turkey**

White & dark meat and the trimmings, cornbread stuffing & pan gravy

### **Roasted Boneless Prime Rib**

Herb encrusted, Au jus & a side of creamy horseradish sauce

### **Roasted Stuffed Duck**

Crispy semi-boneless ½ duck, apple pecan stuffing & a blueberry port reduction

### **Campanella Ala Vodka**

Our signature pancetta creamy pink ala vodka sauce with peas, carrots, & grilled chicken

### **Grilled Filet Mignon**

Served with mixed vegetables and garlic mashed potatoes with a cabernet reduction

### **Braised Short Rib**

Braised boneless short rib in a red wine rosemary sauce, mixed vegetables and garlic mashed potatoes

### **Chilean Sea Bass**

Potato encrusted, crab & corn sauce, served with steamed spinach and rice

### **Broiled Seafood Platter**

Alaskan king crab legs, jumbo shrimp, sea scallops, stuffed flounder, lobster tail, overstuffed baked clams, light white wine sauce served with rice

### **Country French Chicken**

Sauteed boneless chicken breast, garlic mashed potatoes, assorted mushrooms, sundried tomatoes and spinach

### **Pork Osso Bucco**

Braised, served with porcini demi glaze and mashed potatoes

### **Jumbo Stuffed Shrimp**

With a crab meat and shrimp stuffing, topped with baby arugula

## Dessert

Assortment of Autumn Favorite Dessert

Family style

