

THURSDAY NOVEMBER 24TH, 2022

# Thanksgiving Menu

**COME GATHER AT OUR TABLE**
**\$60 Per Person • Soup or Salad, Entrées & Dessert Included**

## appetizers

### TRAY OF FINE CHEESE & CURED MEATS

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

### THANKSGIVING PLATTER

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

### SHRIMP COCKTAIL

Jumbo chilled shrimp served  
with homemade cocktail sauce +17

### ROASTED BUTTERNUT SQUASH HUMMUS

Served with chips +15

### MARYLAND CRAB CAKES

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

### OVERSTUFFED BAKED CLAMS

Chopped fresh little neck clams,  
stuffed and seasoned. Topped with a  
light garlic butter +18

### FRIED CALAMARI

With marinara sauce +18

### PRIME RIB BITES

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

### IMPORTED BURRATA

Fresh mozzarella with soft creamy  
interior, served with cherry tomatoes,  
baby arugula topped with a  
muffuletta mix +17

### GRILLED ARTICHOKE

Olive oil and lemon drizzled, topped  
with garlic parmesan breadcrumbs,  
side of tzatziki dipping sauce +15

## soup or salad

### MAPLE PUMPKIN SOUP

### ITALIAN WEDDING SOUP

### FRESH GARDEN SALAD

## entrées

Includes Family-Style Sides:

Creamed Corn, Roasted Potatoes, Candied Squash, Garlic Mashed Potatoes, Sweet Potato Mash, & 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

### SMOKED PORK CHOPS

Rubbed with maple peppercorn, topped with  
caramelized beer onions and served with a side of  
garlic mashed potatoes

### ROASTED STUFFED DUCK

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

### RIGATONI ALA VODKA

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

### GRILLED FILET MIGNON\*

Cabernet reduction & garlic mashed potatoes

### BROILED SEAFOOD PLATTER

Jumbo shrimp, sea scallops stuffed flounder,  
lobster tail, overstuffed baked clams & light  
white wine sauce, served with rice

### CHILEAN SEA BASS

Potato encrusted, crab & corn sauce,  
bed of steamed spinach

### STUFFED JUMBO SHRIMP

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

### SHORT RIB

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

## dessert

### ASSORTMENT OF AUTUMN FAVORITE DESSERTS

Family Style

We will be adding a 3.5% fee to all credit and debit transactions.  
This will help us to keep our menu prices as fair as possible in  
these challenging times.

\*Consuming raw or undercooked meats, fish, shellfish or fish eggs  
may increase your risk of food borne illness, especially if you have  
certain medical conditions.