



Restaurant...Pub...Hotel

EXECUTIVE CHEF

Todd Blackney



CHILDREN

Roasted Turkey Dinner

White Meat Turkey, Mashed Potatoes, Sage Dressing, Buttered Haricot Verts
Cranberry Sauce, Gravy

Cheeseburger

French Fries

Chicken Fingers

French Fries

Penne Pasta

Marinara Sauce or Butter

\$17.95

Includes

Milk, Juice, Lemonade and Soda
Choice of Dessert

DESSERT

Pumpkin Pie

Maple Whipped Cream

Jewish Apple Cake

Caramel Sauce

Sweet Potato Cheesecake

Salted Caramel Sauce

Pecan Pie

Whipped Cream

Chocolate Cake

Mocha Icing

Ice Cream

Vanilla, Chocolate

Raspberry Sorbet, Lemon Sorbet

To ensure better service, we cannot accommodate
separate checks.

Thank you for your understanding.

FIRST COURSE

Roasted Red and Golden Beet Salad

Shaved Fennel, Belgian Endive
Tarragon Vinaigrette

Boston Bibb Salad

Charred Bartlett Pears, Candied Walnuts
Lemon Stilton Dressing

Butternut Squash Bisque

Candied Pecans, Sun Dried Cherries

Prawn Cocktail

Cocktail Sauce and Lemon Aioli

Philly Cheese Steak Egg Rolls

Scotch Bonnet Remoulade

Smoked Salmon Bruschetta

Capers, Red Onion, Parsley
Creamed Horseradish
Everything Bagel Crostini

ENTREES

Roasted Turkey Dinner

White Meat Turkey, Mashed Potatoes, Sage Dressing, Haricot
Verts, Candied Yams, Cranberry Sauce, Gravy

Grilled Royal Tide Salmon

White Miso Marinated over Vegetable Teriyaki Lo Mein
Charred Scallions

Pan Seared Chilean Sea Bass

Sweet Pea & Lump Crab Risotto
Charred Lemon, Sweet Pea Puree

Applewood Baked Country Ham

Mashed Potatoes, Sage Dressing, Haricot Verts
Candied Yams, Honey Pineapple Glaze

8 Ounce Filet Mignon

Boursin Cheese Gratin, Roasted Fingerling Potatoes
House Vegetables, Red Wine Reduction

10 Ounce Prime New York Strip Steak

Lyonnais Potatoes, House Baby Vegetables
Dijon Brandy Cream Sauce

Panko Crusted Lobster Cake

Saffron Rice, House Vegetables
Sherry Cream Sauce

\$44.00

Coffee, Tea and Iced Tea
Dessert