



# Happy Thanksgiving

## APPETIZERS

<b>Lobster Bisque</b>	<b>5.00</b>
<b>Clam Chowder</b>	<b>4.00</b>
<b>Onion Soup Au Gratin</b>	<b>6.00</b>
<b>Shrimp Cocktail</b>	<b>9.50</b>
<i>with cocktail sauce and shrimp crisps</i>	
<b>Crab and Artichoke Spread</b>	<b>9.50</b>
<i>with tri-color tortilla chips</i>	
<b>Chorizo &amp; White Bean Wrap</b>	<b>8.50</b>
<i>with honey-Dijon leek sauce</i>	
<b>Cheese Course</b>	<b>9.00</b>
<i>New England Cheeses</i>	
<i>Baby Swiss, Monterey Jack and Smoked Gouda</i>	

## FROM THE LAND

<b>Roast Turkey</b>	<b>17.95</b>	<b>Roast Prime Rib</b>	<b>21.00</b>
<i>with traditional stuffing, gravy and cranberry sauce</i>		<i>with Au Jus, horseradish sauce and popover</i>	
<b>Roast Pork Loin</b>	<b>16.00</b>	<b>Filet Mignon</b>	<b>27.00</b>
<i>Fennel and garlic coating Beaujolais wine sauce</i>		<i>Grilled with firecracker Maltaise sauce blood orange, red pepper hollandaise</i>	
<b>Duck Breast</b>	<b>19.50</b>		
<i>Pan-seared with parsnip and apple sauce</i>			

## FROM THE SEA

<b>Baked Stuffed Haddock</b>	<b>19.00</b>	<b>Seafood Broil</b>	<b>23.00</b>
<i>with traditional stuffing and lobster sauce</i>		<i>Sea scallops, large shrimp, crabmeat broiled in tri-citrus butter</i>	
<b>Broiled Swordfish</b>	<b>23.00</b>	<b>Lobster Pie</b>	<b>28.00</b>
<i>with Lobster Salsa</i>		<i>Fresh lobster, baked en casserole with Ritz cracker topping</i>	
<b>Maple Teriyaki Salmon</b>	<b>19.00</b>		
<i>Atlantic salmon baked with maple-teriyaki glaze with tomato-ginger chutney</i>			

## DESSERT

<b>Apple Pie</b>	<b>5.00</b>	<b>Chocolate Spice Cake</b>	<b>5.50</b>
<b>Pumpkin Pie</b>	<b>5.00</b>	<i>with cinnamon whipped cream</i>	
<b>Ashworth Ice Cream Pie</b>	<b>5.00</b>	<b>Apple &amp; Cheddar Quesadilla</b>	<b>5.50</b>
<b>Indian Pudding a la mode</b>	<b>5.00</b>	<i>with cider butter sauce</i>	