

HAPPY THANKSGIVING

STARTERS

Autumn Squash Bisque

Apple cider crème fraiche - 6

Harvest Salad

Local greens, roasted pear and pumpkin
Pecans, pomegranate vinaigrette – 10

Bacon Wrapped Brussel Sprouts – 12

Creamy lemon dip

Jumbo Shrimp Cocktail -12

Duck Trap River Smoked Trout

Fennel seed crisps, marinated cucumber, pickled onions, dill crème fraiche – 14

MAINS

Includes house made bread, butter

Traditional Roast Turkey ~24

Apple sage stuffing, mashed potatoes, roasted autumn vegetables,
turkey gravy and cranberry orange relish

Maple Dijon Glazed Ham ~22

mashed potatoes, roasted autumn vegetables and ham gravy

Faroe Island Salmon ~24

Roasted autumn vegetables, mashed potatoes, horseradish, citrus butter

Roast Prime Rib ~32.

mashed potatoes, red wine garlic mushrooms, jus, roasted autumn vegetables

Herb Roasted Cauliflower Steak * Vegan

Maple roasted sweet potato, Brussel sprouts and pomegranate - 18

FAMILY STYLE SIDES - 8

Broccoli Casserole / Maple Roasted Sweet Potatoes
Mashed Butternut Squash with Butter and Maple / Thyme Roasted Cauliflower.
Additional Cranberry Sauce portion -3

DESSERT – 6

Homemade Maple Pumpkin, Apple or Pecan Pies with Whipped Cream

Vanilla Crème Brûlée with Ginger Cookies

Children 12 & Under 50%