



# THANKSGIVING DAY DINNER

November 23, 2023  
3 course dinner

## *Wines by the Glass*

Shades of Blue Riesling	\$9	Foley Family EOS Pinot Noir	\$8
Anterra Pinot Grigio	\$8.5	14 Hands Merlot	\$8.5
Foley Family EOS Chardonnay	\$8	J. Lohr Cabernet Sauvignon	\$10

*For more selections, please see our wine list*

Locally Pressed Apple Cider      Port Wine Cheese & Crackers

## **First Course**

*Choice of one*

Lobster Bisque

Jumbo Shrimp Cocktail  
*Cocktail sauce, lemon*

New England Clam Chowder

Caramelized Onion and Brie Tart  
*Balsamic Glaze*

## **Second Course**

Baby Field Greens, dried cranberries, Vermont cheddar cheese, & sunflower kernels  
*Apple Cider Vinaigrette*

## **Main Course**

*Choice of one*

Roast Native Turkey Breast      \$52.95  
*Cornbread & sausage stuffing, giblet gravy*

Prime Rib of Beef\*      \$54.95  
*Slow roasted for tenderness, served au jus*

Salmon Dijonnaise      \$51.95  
*Herb crusted fillet with hint of dijon*

*Served with whipped potatoes, butternut squash, buttered green beans, cranberry orange relish, and Gristmill bakery basket. Children's dinners for ages 12 and under are \$25*

## **Dessert**

Deep Dish Apple Pie, whipped cream	\$5.95	Pumpkin Pie	\$5.95
Baked Indian Pudding, vanilla ice cream	\$5.95	Chocolate Mousse Cup	\$6.95
Ice Cream or Sherbet	\$4.95	Traditional Crème Brulee	\$6.95

Freshly Brewed Columbian Coffees & Assorted Herbal Teas      \$2.95

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

*Before placing your order, please inform your server if anyone in your party has a food allergy*