

**3 Course Meal**

including  
a glass of wine  
or cocktail\*\*

Primarily  
**PRIME Rib**

**\$34\***

**THANKSGIVING 2018**

**2 PM - 9 PM**

*First Course: (choice of)*

**Harvest Salad**

*Romaine and Boston Lettuce with Sliced Pears, Cranberries, Candied Pecans  
and White Apple Cider Vinaigrette*

**New England Style Seafood Celebration**

*Shrimp, Scallops, Crab Meat with Mushrooms Folded in Sherry Cream Sauce, Served in a Puff Pastry Case*

**Butternut Squash and Corn Bisque**

*Second Course: (choice of)*

**Herb Roasted Young Turkey**

*with Giblet Gravy, Apple and Chestnut Dressing, Yukon Gold Creamed Potatoes or  
Maple Glazed Yams, Baked Acorn Squash with Cranberry Relish and Green Beans*

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*The Below Entrees Are Served with Choice of Maple Glazed Yams,  
Chateau or Yukon Gold Mashed Potatoes, and Green Beans*

**Roast Prime Rib of Beef**

*10oz., Dry Aged and Slowly Cooked for Full Flavor*

**Pilgrim's Chicken**

*Wild Mushrooms, Artichoke and White Wine Cream Sauce*

**Citrus Roasted Snapper**

*Tomato Beurre Blanc*

**Honey Glazed Baked Ham**

*with Crown Royal Maple Gravy*

**Dry Aged Sirloin Steak**

*Broiled 10oz. New York Steak with Cipollini Onions and Bourbon Demi*

*Third Course: (Tea or Coffee and choice of)*

**Warm Apple and Pecan Tart** *with Crème Anglaise*

**Pumpkin Pie** *with Whipped Cream*

**Pecan Spice Cake**

*with Seasonal Berries and Caramel Sauce*

**Please alert your server of any  
food allergies or dietary concerns  
prior to ordering**

**\*Not including tax or gratuity • \*\*21 & Over**