

HAPPY Thanksgiving

Thursday November 28th, 2024

COME GATHER AT OUR TABLE

\$65 per person | \$30 per child

Soup or Salad, Entrees, Sides platter & Dessert platter included

Appetizers

Fried Calamari
Crispy golden fried calamari,
with marinara sauce +17

Shrimp Cocktail (GF)
Jumbo chilled shrimp served
with homemade cocktail sauce
+16

Prime Rib Bites (GF)
Sliced prime rib, asparagus,
prosciutto, mozzarella,
cabernet reduction +22

Maryland Crab Cakes
Lump crab meat, fresh herbs,
seasoning topped with fresh
mango salsa +22

Thanksgiving Platter
Baked clams, fried calamari,
stuffed mushrooms, fresh
mozzarella and tomatoes +28

Imported Burrata (GF)
Baby arugula, honey roasted
red pepper puree, prosciutto,
and roasted tomatoes with
balsamic glaze +16

Stuffed Baked Clams
Chopped fresh little neck
clams, stuffed and seasoned
with a light garlic butter +17

Oysters on the 1/2
With mignonette sauce and
cocktail sauce +17

Grilled Octopus (GF)
Avocado vinaigrette, chorizo, potato hash
+22

Beets Hummus (GF)
With vegetable chips +15

Stuffed Mushrooms
Seafood stuffing with garlic butter +18

Soup or Salad

**Beef
Barley Soup**

**Maple
Pumpkin Soup (GF)**

**Maple Butternut
Squash Quinoa**

**Fresh
Garden Salad**

Entrees

Included family-style sides: Creamed corn • Roasted potatoes • Candied squash • Garlic
mashed potatoes • Sweet potato mash • and assorted Fall vegetables

Roasted Turkey
White & dark meat and the trimmings,
cornbread stuffing & pan gravy

Boneless Prime Rib (GF)
Herb encrusted, Au jus & a side of
creamy horseradish sauce

Roasted Stuffed Duck
Crispy semi-boneless ½ duck, apple pecan
stuffing & a blueberry port reduction

Campanella Ala Vodka
Our signature pancetta creamy pink ala
vodka sauce with peas, carrots, &
grilled chicken

Grilled Filet Mignon
Served with mixed vegetables and garlic
mashed potatoes with a cabernet
reduction

Braised Short Rib (GF)
Braised boneless short rib in a red wine
rosemary sauce, mixed vegetables and
garlic mashed potatoes

Chilean Sea Bass
Potato encrusted, crab & corn sauce,
served with steamed spinach and rice

Broiled Seafood Platter
Jumbo shrimp, sea scallops, stuffed
flounder, lobster tail, overstuffed baked
clams, light white wine sauce

Country French Chicken
Sautéed boneless chicken breast, garlic
mashed potatoes, assorted mushrooms,
sundried tomatoes and spinach

Pork Osso Bucco
With sausage Bolognese sauce

Roasted Butternut Squash
With quinoa, pecans, walnuts and craisins

Dessert

Assortment of Autumn favorite desserts

Family style



*Consuming raw or undercooked meats, fish, shellfish, or fish eggs may increase the risk of food-borne illness, especially if you have certain medical conditions

