



STARTER

SEAFOOD CHOWDER

Salmon, crab, grouper, lobster, fennel broth Cup 5/ Bowl 7

CLASSIC CAESAR SALAD

Parmesan, Croutons, Caesar Dressing 9

HOUSE SALAD

Spring mix, julienne veggies, red onion, cherry tomatoes, croutons, balsamic vinaigrette 9

EGGPLANT ROLLATINI

Thin sliced eggplant stuffed with spinach, ricotta and parmesan, tomato basil cream sauce 12

BACON WRAPPED SCALLOPS

Pan Seared, Topped with a Smokey BBQ Sauce & Fried Leeks 13

ROASTED BRUSSELS SPROUTS

Smoked kielbasa sausage, shaved parmesan 13

MAIN COURSE

THANKSGIVING DINNER

House Roasted Turkey, Maple Glazed Ham, Truffle Mashed Potatoes, Sage Stuffing, Green Beans, Cranberry Sauce & Traditional Gravy 26

(Available without Meat as a Vegetarian Dish 15)

SHEPHERD'S PIE

Braised Lamb, Peas, Carrots, Savory Gravy, Truffle Mashed Potatoes 20

GUINNESS BEEF STEW

Braised Beef, Potatoes, Carrots, Onions, Guinness Gravy 18

CHICKEN POT PIE

Sautéed Chicken Breast, Carrots, Corn & Green Peas, Herb Cream Sauce, Puff Pastry 16

FOR THE LITTLE ONES (AGE 12 & UNDER)

THANKSGIVING DINNER

House Roasted Turkey, Maple Glazed Ham, Truffle Mashed Potatoes, Sage Stuffing, Green Beans, Cranberry Sauce & Traditional Gravy 13

(Available without Meat as a Vegetarian Dish 10)

CHICKEN TENDERS & FRESH CUT FRIES

Fresh, hand battered with housemade honey mustard & ketchup 10

HOMEMADE MAC N' CHEESE

Fontina, Gouda & American Cheese topped with Buttered Panko Bread Crumbs 9

DESSERT

~ All Desserts Made In-House ~

PECAN PIE CHOCOLATE CHEESECAKE *Fresh Whipped Cream* 8

BREAD PUDDING *Whiskey Sauce* 7

APPLE BLACKBERRY CRISP *Vanilla Ice Cream* 8

FLOURLESS CHOCOLATE CAKE *Chocolate Drizzle* 8

GODIVA CRÈME BRULÉE *Berries & Fresh Whipped Cream* 8