



STONEFORGE THANKSGIVING MENU

November 26, 2020

Appetizers

Butternut Ravioli

homemade butternut squash ravioli, sage cream sauce,
balsamic glaze drizzle, shredded parmesan 9.99

Clams Casino ^{GSM}

baked Littlenecks, herbed bacon butter, parmesan cheese, crostini 11.99

Crab Stuffed Mushrooms

baked with a seasoned crab Ritz cracker stuffing, lemon pepper aioli drizzle 9.99

Scallops & Bacon ^{GSM}

deep-fried, mixed greens, sweet chili maple glaze 14.99

Thanksgiving Egg Roll

egg roll stuffed with roasted turkey, stuffing, cranberry sauce,
and brie cheese, cranberry mustard dipping sauce 8.99

Shrimp Cocktail ^{GS}

served with lemon and cocktail sauce 2.99 per piece

Soups & Salads

New England Clam Chowder

house-made, thick and creamy New England style chowder cup 5.99 / bowl 7.99

Lobster Bisque

house-made, creamy with lobster meat cup 7.99 / bowl 9.99

House Salad ^{GS}

house blend lettuce, tomatoes, carrots, cucumbers, onions, balsamic vinaigrette lg 8.99 / sm 4.99

Caesar Salad ^{GSM}

romaine hearts, parmesan, croutons, Signature Caesar dressing lg 8.99 / sm 5.99



Before placing your order, please inform your server if anyone in your party has a food allergy.
^{GS} - Gluten Sensitive ^{GSM} - Item can be made Gluten Sensitive with Modifications, please inform your server.
Consuming raw or undercooked meat, poultry, eggs, seafood, or shellfish may increase your risk of food borne illness.

Thanksgiving menu prices and menu items subject to change.

Entrees

All entrees are served with choice of two unless otherwise indicated.
Dinner house salad, Caesar salad, garlic mashed potatoes, green beans, or butternut squash.

Traditional Turkey Dinner

roasted turkey breast, home-style stuffing, cranberry sauce,
giblet gravy, garlic mashed potatoes, one side 17.99



Roasted Prime Rib of Beef ^{GSM}

WHILE IT LASTS!

Certified Angus Beef with au jus, two sides

10-oz. petite cut 21.99

14-oz. forge cut 29.99

add baked stuffed shrimp 5.99 ea.

add lobster meat 15.00 ^{GS}

Filet Mignon ^{GS}

8-oz. tenderloin seasoned with olive oil,
kosher salt and pepper, two sides 31.99

add baked stuffed shrimp 5.99 ea.

add lobster meat 15.00 ^{GS}

Prime Rib Pot Roast ^{WHILE IT LASTS!}

braised in a chianti beef sauce, carrots, celery,
onions, garlic mashed potatoes, one side 25.99

Roasted Apple Stuffed Pork Loin

seasoned pork loin wrapped in bacon, apple and
bread stuffing, apple cider glaze, two sides 17.99

Boston Baked Seafood

shrimp, scallops, cod, white wine and butter
sauce, seafood stuffing, two sides 29.99

Cranberry Rum Salmon ^{GS}

pan-seared salmon, cranberry rum sauce,
dried cranberry garnish, two sides 23.99

Baked Stuffed Shrimp

4 jumbo 8/12 shrimp, seafood stuffing,
white wine and butter sauce, two sides 28.99

Baked Atlantic Cod ^{GSM}

Ritz seasoned breadcrumbs,
lemon wedge, two sides 22.99

Baked Stuffed Chicken

boneless chicken breast, house-made
bread stuffing, sage cream sauce,
seasoned crumbs, two sides 16.99

Cast Iron Chicken Parmesan

baked parmesan and panko encrusted,
mozzarella cheese, house-made marinara,
grated parmesan, penne pasta tossed
with marinara, one side 16.99

Butternut Ravioli

house-made butternut squash ravioli,
sage cream sauce, balsamic drizzle, shredded
parmesan cheese, one side 22.99

Harvest Maple Chicken Salad ^{GSM}

spinach, maple chicken, fried goat cheese,
roasted butternut squash, roasted apple,
candied pecans, tomatoes, cucumber,
apple cider vinaigrette 19.99

Desserts

Caramel Apple Bread Pudding

warm, sticky & custard-y with caramel, apples, and nuts,
caramel drizzle, whipped cream garnish 7.99

Pumpkin Pie / Apple Pie / Pecan Pie 6.99 each

For additional desserts please see our full dessert menu.

