



STONEFORGE TAVERN THANKSGIVING MENU

Thursday, November 25, 2021

🌀 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 12.99

Candy Apple Pecan Baked Brie

Brie cheese baked with apples, pecans, and brown sugar served with toasted crostini 11.99

Florentine Stuffed Mushrooms

Spinach, feta, bacon, seasoned bread crumb stuffing, lemon pepper aioli drizzle 10.99

Scallops & Bacon ^{GSM}

deep-fried, mixed greens, sweet chili maple glaze 15.99

Cast Iron Swedish Turkey Meatballs

with sage cream sauce 8.99

Shrimp Cocktail ^{GS}

served with lemon and cocktail sauce 3.25 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 9.99 / sm 5.99

Caesar Salad ^{GSM}

romaine hearts, parmesan, croutons, Signature Caesar dressing lg 9.99 / 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 sides that include garlic mashed potatoes, green beans, seasoned rice or butternut squash

Premium Sides add \$1: House Salad, Caesar Salad, Steamed Broccoli, Rstd. Brussel Sprouts, Baked Potato

Traditional Turkey Dinner

roasted turkey breast, home-style stuffing, cranberry sauce, giblet gravy, garlic mashed potatoes, one side 19.99



Roasted Prime Rib of Beef ^{GSM}

WHILE IT LASTS!

Certified Angus Beef with au jus, two sides

10-oz. petite cut 26.99

14-oz. forge cut 33.99

add baked stuffed shrimp 5.99 ea.

add lobster meat 16.00 ^{GS}

Filet Mignon ^{GS}

8-oz. tenderloin seasoned with olive oil, kosher salt and pepper, two sides 32.99

add baked stuffed shrimp 5.99 ea.

add lobster meat 16.00 ^{GS}

Maple Leaf Duck Cassoulet

slow roasted with pork sausage and cannellini beans, one side 28.99

Boston Baked Seafood

shrimp, scallops, cod, white wine and butter sauce, seafood stuffing, two sides 31.99

Cranberry Rum Salmon ^{GS}

pan-seared salmon, cranberry rum sauce, dried cranberry garnish, two sides 26.99

Baked Stuffed Shrimp

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

Winter Chopped Salad

Romaine lettuce, kale, apple segments, dried cranberries, candied pecans, roasted acorn squash, and Brussel sprouts with apple cider vinaigrette 12.99

Succotash Stuffed Chicken ^{GSM}

boneless chicken breast with winter succotash and bread stuffing served with a herbed pan gravy, two sides 19.99

Three-Cheese Ravioli

served in a pumpkin sage cream sauce with braised short rib drizzled with a balsamic glaze. one side 17.99

∞ Desserts ∞

Caramel Apple Bread Pudding 7.99

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

Pumpkin Pie / Apple Pie / Pecan Pie 8.99 each

For additional desserts please see our full dessert menu.

Ask for our Holiday 3-course Lunch and Dinner Menus starting November 29th, 2021

