

Thanksgiving Day Dinner

Now taking reservations 11am – 3pm

ROASTED TURKEY with BREAD STUFFING

Oven Roasted Whole Turkey, Hand Carved & Topped with Pan Dripping Gravy

SHRIMP SCAMPI with ZITI

Gulf Coast Medium sized Shrimp Dredged in Flour & Sauteed in Olive Oil with fresh Chopped Garlic, Basil, Parsley and Tomatoes, Simmered in Fresh Lemon Juice & White Wine, Finished with Whole Butter & Tossed with Ziti, Garnished with Parmesan Cheese

SMOKED PIT HAM

Encrusted in a Honey, Dijon & Brown Sugar Apple Cider Glaze & Slowly Baked, Topped with our Roasted Fuji Apple Raisin Sauce

FOUR CHEESE MEAT LASAGNA

Layered Lasagna Noodles, Marinara Sauce, Certified Black Angus Chopped Sirloin with Fresh Chopped Garlic, Basil & Oregano, Baked with Ricotta, Cottage, Provolone & Italian Mozzarella

CERTIFIED BLACK ANGUS SIRLOIN TIPS

Fresh Cut Black Angus Sirloin Tips Marinated in a Balsamic Olive Oil, Chopped Garlic & Rosemary Emulsification, Char-Grilled & Smothered in Demi-Glace

ACCOMPANYING SIDE

*Mashed Potatoes – Carrot & Turnip
Green Bean Casserole – Buttered Corn – Cranberry Sauce
Amanda's Salad – Corn Chowder – Warm Asiago French Batard
Mini Assorted Croissants*

PRICE

*23.99pp - Children 7-11 – 11.99 - Six & Under 4.99
Tax - Gratuity & Beverage Service Not Included*

RESERVATIONS REQUIRED- Walk-ins welcome at Bar Only

***All reservations must be made with Kate Kelley by email
kate.kelleysrow@comcast.net If you don't have access to email
you can call Kate direct at 834-0624.***