

2017 Thanksgiving Day Menu

SOUPS • SALADS • STARTERS

BLUE CRAB & ROASTED CORN SOUP 8

Award winning sherry enhanced creamy mix of roasted corn, jumbo lump crab meat

CHEF'S SOUP SELECTION 6

Fresh from the market, uniquely delicious

BARRETT'S HOUSE SALAD 7

Crisp greens, candied cashews and crumbled Maytag bleu cheese tossed with raspberry vinaigrette

CLASSIC CAESAR 6

Dressing tops crispy hearts of romaine and cherry tomatoes, tossed with Parmesan and croutons

GLYNDON HOUSE 6

Field greens, spiced pecans, goat cheese, carrots, tomatoes, housemade croutons, house dressing

SALAD ADD-ONS:

CHICKEN 5 SHRIMP 6
SALMON 6 TUNA 7 STEAK 6

KALE SALAD 11

Grilled chicken, chopped kale, peanut vinaigrette, cabbage, mint, parmesan, chopped peanuts

SASHIMI TUNA 15

Flash-seared, sashimi grade sesame seed crusted ahi tuna, cilantro/ginger vinaigrette, julienne red onions, ripe mango, avocado, mixed field greens

Crispy Chicken Cobb 13

Crispy chicken tenders with turkey, tomatoes, avocado, egg, bacon, Colby Jack cheese and honey mustard barbecue dressing

SHRIMP CARGOT 12

Shrimp simmered in herb butter, topped with Havarti cheese and served with a baguette escargot style

TEXMEX EGGROLLS 10

Tortillas stuffed chicken, black beans, spinach, jack and smoked Cheddar cheese, avocado dipping sauce

CRAB & ARTICHOKE FONDUE 12

Jumbo lump crab dip in a melting pot of cheeses, served with crisp baked crostini

COCONUT SHRIMP 10

Crispy panko bread crumbs with shredded coconut, lightly fried and served with a citrus mustard dipping sauce

TURKEY PLATTER

Today's special platter of Oven-Roasted Turkey with Gravy, Pan Stuffing, Whole Cranberry Sauce, Green Bean Casserole, Mashed Potatoes, Browned Butter Corn and a Slice of Pumpkin Pie 35 (CHILDREN 20)

FROM THE GRILL

Our steaks are selected from corn-fed mid-western Black Angus beef, chargrilled to seal in the juices and cooked to your liking. All grilled menu items served with Chef's Vegetable.

DELMONICO RIBEYE 27

8 OZ. FILET MIGNON 26

ENTRÉES

Salad Add-on for Any Entrée 5

NEW ZEALAND RACK OF LAMB 28

Lightly seasoned lamb, grilled & topped with cabernet wine sauce

GRILLED SALMON 22

A full-bodied, filet cut, flaky fish. Grilled medium with Chef's feature sauce and vegetable of the day

HOOPER'S ISLAND CRABCAKES 28

Well over a half pound of jumbo lump crabcakes with housemade fresh French fries

BBQ SHRIMP & GRITS 18

Cheddar cheese grits with andouille sausage, tomatoes, green onions, shrimp, beurre blanc and BBQ sauce

14 OZ. PRIME RIB 27

Slow roasted, seasoned juicy prime rib, served with au jus, horseradish sauce and Chef's vegetable of the day

MARY ELLEN'S POT PIE 15 (no side)

Homemade crust filled with rotisserie chicken, carrots, peas & redskin potatoes

VODKA CHICKEN 16

Grilled chicken tossed in a vodka cream and crushed red pepper sauce served over penne pasta

BABY BACK RIBS 24

Full rack of fall-off-the-bone ribs topped with rich thick BBQ sauce with housemade fresh French fries

SCALLOPS RISOTTO 24 (no side)

Caramelized jumbo scallops, smoked bacon wild mushroom risotto and sautéed spinach, topped with beurre blanc

FISH 'N' CHIPS 16

Lightly fried white cod served with french fries and remoulade

SANDWICHES

ALL AMERICAN BURGER 13

With egg, bacon mayo, American cheese, lettuce, tomato, sautéed onions on a brioche bun

FRENCH DIP SANDWICH 14

Thin-sliced prime rib on a brioche roll with mayo, au jus and horseradish sauce

SIDES AND EXTRAS

SIDES: Hand Cut Fries, Mashed Potatoes, Chef's Vegetable of the Day

Chef's Risotto 5

Mashed Potatoes 5

Baked Potato 3