



# THANKSGIVING

## PLATED DINNER

All meals are served with a dinner roll and butter

### **Traditional Thanksgiving Turkey Dinner | \$24.99**

Turkey, stuffing, mashed potatoes, squash, homemade gravy, cranberry sauce

### **Maple Glazed Ham | \$24.99**

Applewood smoked ham with real NH maple syrup glaze, mashed potatoes, squash

### **Turkey & Ham Combo | \$24.99**

Roast turkey, maple glazed ham, mashed potatoes, stuffing, homemade gravy, cranberry sauce, squash

### **Butternut Squash Ravioli | \$19.99**

Butternut squash filled ravioli over wilted spinach with a maple cream sauce and crushed amaretto cookies

### **Grilled Salmon | \$24.99**

Grilled Salmon with a curry cream sauce over red lentil rice pilaf

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## DESSERTS

### **Pumpkin Pie | \$7.99**

Topped with whipped cream

### **Indian Pudding | \$7.99**

Served warm with a scoop of vanilla ice cream on top

### **Carrot Cake | \$7.99**

Traditional carrot cake with cream cheese frosting

### **Flourless Chocolate Torte (GS) | \$7.99**

Topped with whipped cream

### **Chocolate Stout Mousse | \$7.99**

Dark chocolate mousse with a hint of stout flavor, topped with whipped cream

## DRINKS

### **Pumpkin Spice Martini | \$13**

Pumpkin Spice liqueur, vanilla vodka, cinnamon sugar rim, with a sprinkle of cinnamon on top

### **Cranberry Aperol Spritz | \$12**

Aperol, cranberry juice, Prosecco, with an orange and cranberry garnish

### **Pumpkin Pie White Russian | \$11**

Pumpkin Spice liqueur, vodka, coffee liqueur, served over ice with a cinnamon sugar rim, whipped cream, and a sprinkle of cinnamon

### **Fireball Mule | \$11**

Fireball whiskey, ginger beer, splash of pineapple juice and fresh lime, served over ice

