

Thanksgiving Dinner

November 27

Three Seatings: 1:30 p.m., 4:30 p.m., 7 p.m.

Adults, \$29.95; Children 5-12, \$14.95; Children under 4, no charge

Menu choices may be enjoyed one or two dishes at a time and are served all you can eat.

Soups

Sweet potato bisque

New England clam chowder with fingerling potatoes

Cream of chicken and asparagus soup

Salads

Chilled shrimp salad on fresh arugula and garden greens in a light lime mayonnaise

Mixed greens with fresh strawberries, shaved pecorino and cracked pepper

Classic Caesar salad with garden herb croutons and toasted pine nuts

Entrées

Oven-roasted turkey

Honey-cured spiral sliced ham

Grilled Australian lamb chops with mint jus

Vegetarian style portabella pancake with grilled seasonal vegetables,
topped with a plum tomato Florentine sauce

Sides

Traditional turkey dressing

Sweet potato casserole

Creamed corn

Cheddar cheese soufflé

Green bean casserole

Mashed potatoes with pan gravy

Desserts

Key lime pie

Chocolate cream pie

Traditional pumpkin pie

Classic apple pie

Strawberry cheesecake

Sweet potato pie

Pumpkin pie

Lemon squares

Cherry pie

And for kids, S'mores