

HAPPY THANKSGIVING

APPETIZERS

Jumbo Lump Crabmeat Cocktail classic cocktail sauce and creamy mustard sauce.....	16
New Orleans BBQ Shrimp with grilled sour dough (<i>spicy</i>).....	15
Baked Brie en Croute with raspberry preserves and toast points.....	12
Jumbo Shrimp Cocktail classic cocktail sauce (<i>each</i>).....	4.50
Artichoke and Spinach Dip served with crackers and toast pointpoints.....	12
Jumbo Lump Crab Cake hollandaise and chipotle emulsion.....	17
Wagyu Beef Tenderloin Carpaccio shallots, capers, parmesan, olive oil with toasted ciabatta bread.....	14
Oysters on the half shell (each) with red onion mignonette.....	3.50
Fruit and Cheese plate seasonal fruits and cheeses.....	15

SOUPS AND SALADS

House Salad house mix of greens, cucumber, carrot, tomato, choice of: Herbed vinaigrette, blue cheese, or balsamic vinaigrette.....	8
Classic Caesar Salad hearts of romaine, our signature Caesar dressing, garlic croutons	10
Roasted Beet Salad fresh mixed greens, red and gold beets, candied nuts, goat cheese with a honey vinaigrette.....	10
New England Clam Chowder	12
Soup Du Jour	10

Traditional Roast Turkey Dinner

Traditional New England style bread stuffing, Garlic mashed potatoes,
Roasted seasonal vegetables medley, roasted pearl onions
Cranberry sauce and turkey gravy....38
Children's Turkey Dinner....22

STEAKS AND CHOPS

All steaks and chops served with garlic mashed potato and roasted seasonal vegetable medley

NY Sirloin Steak Center Cut USDA Prime 12oz.....	52	Bone in Pork Chop 12oz.....	38
Filet Mignon 10oz.....	56	With brandy apple compote	
Bone-in Ribeye (Cowboy Steak) 24oz.....	56		

Add onto any Steak or Chop: Fresh Lobster Tail...16, 3 Jumbo Shrimp.....12

SAUCES (\$3 each)

Hollandaise, Béarnaise, House Brewed Steak Sauce, Madeira-Gorgonzola, Cognac Peppercorn, Horseradish Cream

ENTREES

All entrees served with garlic mashed potato and roasted seasonal vegetable medley

Roast Prime Rib of Beef au jus	56
Children's Prime Rib of Beef	24
Lobster Pie meat from 1&1/2 lb. lobster "lazy man style", fresh corn and leeks in a sherry butter sauce with a crisp puff pastry lid.....	Market
Baked Stuffed Haddock with lobster, topped with sherried cracker crumbs, basmati rice and vegetable of the day.....	34
Pan seared Salmon with lemon dill butter sauce.....	28
Vegetarian Pasta Grilled vegetables & fire roasted tomatoes in an herbed white wine sauce over mushroom ravioli.....	28

For parties of six or more, a 20% gratuity will be added to the check.

Planning a party or catering a special event?
Our facilities serve 15 to 150 people!
Split plate or sharing charge - 10

How to order your steaks:

Rare: cool red center
Med Rare: warm red center, juicy
Med: warm pink center
Med Well: hot center, cooked through
Well: no color, somewhat dry

We will try to accommodate special dietary needs, vegetarian dishes, etc.

The State of New Hampshire suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health.

* Only 1% to 2% of the beef produced each year qualifies as USDA Prime. The USDA's standards are high and so are ours!