Thanksgiving Day Menu

| Appetizers | |
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| TRADITIONAL TURKEY SOUP Made with a rich turkey broth with pieces of turkey, mirepoix and egg noodles | \$5.95 |
| BUTTERNUT BISQUE | \$6.95 |
| A holiday favorite | |
| SHRIMP COCKTAIL Colossal shrimp perfectly poached & served chilled with our house made cocktail sauce and fresh lemon | \$12.95 |
| COACHMEN'S BRUSHETTA Three pieces of herb scented Italian toast topped with melted fresh mozzarella, grape tomatoes and micro field greens, drizzled with E.V.O.O and an aged balsalmic reduction | \$10.95 |
| COACHMEN'S CLAMS CASINO | \$11.95 |
| STUFFED MUSHROOMS Filled with a sherry wine laced crabmeat stuffing and melted mozzarella | \$10.95 |
| OYSTER ROCKEFELLER | \$12.95 |
| Four fresh oysters topped with sautéed spinach and Pernod laced mornay sauce and oven baked | |
| PAN FRIED MOZZARELLA | \$10.95 |
| Entrées | |
| TRADITIONAL TURKEY DINNER Accompanied with traditional fixings including stuffing, giblet gravy & cranberry sauce | \$21.95 |
| BROWN SUGAR BAKED HAM Topped with a brown sugar & maple glaze | \$21.95 |
| COACHMEN'S PRIME RIB Slow roasted to retain its natural juices. A house favorite since 1969. | \$29.95 |
| 14 oz. NEW YORK SIRLOIN Perfectly seasoned and grilled to perfection with cabernet demi-glace | \$26.95 |
| BAKED STUFFED SHRIMP | \$25.95 |
| SALMON ON A CEDAR PLANK Filet of Atlantic salmon encrusted with Dijon mustard, citrus marmalade and brown sugar, then oven roasted and served on a cedar plank | \$25.95 |
| GRILLED ATLANTIC SWORDFISH Fresh Atlantic swordfish steak grilled to perfection and topped with a citrus glaze | \$27.95 |
| SLOW ROASTED PORK LOIN | \$22.95 |
| Whole grain mustard & honey encrusted loin, roasting slowly. Accompanied with butternut squash-filled ravioli topped in a maple cream sauce. | |
| BAKED STUFFED SOLE | \$21.95 |

Children's Menu

with coffee and ice cream.

| Chicken Tenders w/ fries | \$8.95 |
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| Kids Turkey Dinner | \$10.95 |
| Child's Baked Ham | \$10.95 |

Fresh filet of sole, filled with a savory seafood stuffing, topped with a lobster Newburg sauce. Served

All entrées are served with a garden salad, house-baked warm bread, buttery mashed potatoes, maple whipped butternut squash & a medley of baby carrots, peas and pearl onion

Please no substitutions!