

# HAPPY THANKSGIVING

*A 20% Gratuity will be added to the Food & Beverage Bill*

*\* Most Items can be made Gluten Free*

*\*\* Can be made Dairy & Gluten Free*

*All Entrees include*

*Choice of Soup or Seasonal Dressed Salad*

## APPETIZERS

### OYSTER ROCKEFELLER 9

*Three Cape Cod Bay Oysters, Baked with Creamed Spinach,  
Onions & Asiago Cheese*

### ESCARGOT 11

*Baked with Brandied Walnut Pesto Butter & Puff Pastry*

### PAULINE'S CRAB CAKE 13

*Tarragon Aioli, Baby Greens & Apple*

### OYSTERS ON THE HALF SHELL 9

*Three Cape Cod Bay Oysters & Cocktail Sauce*

### SHRIMP COCKTAIL 9

*Three Large Gulf Shrimp & Cocktail Sauce*

### ROAST PEAR & GORGONZOLA 9

*Baby Greens, Spiced Walnuts, Cranberry Chutney  
& Balsamic Glaze*

## TRADITIONAL THANKSGIVING DINNER

*For the Table*

*Giardiniera Pickle, Olive Plate, Cranberry Relish, Dinner Rolls & Popovers*

### ROASTED STONEWOOD FARM TURKEY

*Choice of Traditional or Gluten Free Stuffing, Dark & Light Meat, Gravy, Mashed Potatoes.*

*Steamed Broccoli & Butternut Squash*

46

### ROAST WINTER SQUASH RISOTTO \*\*

*Baked Acorn Squash, Savory Vegetable & Tempeh Risotto, Braised Greens & Vegan Stuffing*

45

### POTATO CRUSTED COD

*Gluten Free & Vegan Stuffing, Lemon Herb Sauce, Oil Braised Mushrooms & Vegetables*

45

### ROAST BEEF TENDERLOIN

*Bearnaise Sauce, Mashed Potato, Stuffing & Vegetables*

56

## DESSERTS

PECAN PIE

GLUTEN FREE APPLE CRISP

PUMPKIN PIE

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE

VEGAN PUMPKIN CRÈME BRULEE

MAPLE CRÈME BRULEE

VEGAN CHOCOLATE POT DE CREME

DOUBLE SCOOP ICE CREAM OR SORBET

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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