



## **Thanksgiving Ala Carte Menu**

**Thursday, November 23, 2017**

**Served Noon - 6:00pm**

**New England Clam Chowder**      **Harvest Vegetable Rice Soup**  
Cup \$4.50    Crock \$5.25

### **French Onion Soup**

A rich sherry laced broth filled with tender onions, and topped with melted Swiss cheese  
By The Crock Only \$5.5

### **Appetizers**

#### **Shrimp Cocktail \$9.95**

Five jumbo shrimp, cooked in Old Bay and lemon, and served with our own cocktail sauce

#### **Scallops Wrapped In Bacon \$9.95**

The finest "dry" sea scallops wrapped in applewood smoked bacon

#### **Miniature Crab Cakes \$10.95**

Six bite size portions of our famous jumbo lump cakes, broiled and served with remoulade and cocktail sauces

### **Complete Traditional Thanksgiving Dinner \$20.95**

***(All You Care To Eat)***

*Enjoy a cup of soup or chowder, your choice of salad, freshly baked rolls, honey corn bread and butter, **Turkey and Dressing**, Yukon gold mashed potatoes, cranberry relish and green & wax bean and carrot medley.*

*Includes your choice of apple crumb pie ala mode, pumpkin pie, chocolate peanut butter cake, rice pudding or an ice cream sundae (vanilla ice cream with chocolate syrup).*

**Children 5-11 \$9.95    Children 4 and under \$4.95**

**An 20% Gratuity Will Be Added To All Parties Of Six or More**

# Entrees

All of our entrees, except the stuffed eggplant, include a choice of salad, freshly baked rolls, cornbread and butter, Yukon gold mashed potatoes or a baked potato, and green & wax bean and carrot medley

## **8 ounce Filet Mignon \$27.95**

The tenderest cut, grilled to your liking and served with sherried mushrooms

## **Flat Iron Steak**

A true "Flat Iron" cut, considered to be the second most tender steak. This USDA choice steak is dusted with Montreal seasoning, grilled to your liking, and topped with sherried mushrooms

**16 oz \$ 23.95      10 oz \$18.95      5 oz \$13.50**

## **New Zealand Rack Of Lamb \$26.95**

Grilled to your liking and served with a rosemary demi-glace

## **Chicken in Lemon Butter Sauce \$17.95**

Boneless, skinless breast of chicken is dipped in egg and sautéed, and finished with a pan sauce of lemon, butter, and white wine. With sautéed jumbo lump crabmeat **\$22.95**

## **Apple Cider Marinated Stuffed Chicken \$16.95**

An "airline" breast of boneless chicken, with just the wing bone attached to hold the cute foil crown, is marinated in fresh local cider, filled with cranberry orange cornbread stuffing and baked. It is topped with an apple, Crasin and cinnamon glaze, and served with our vegetable of the day and your choice of salad

## **Jumbo Crab Cakes \$22.95**

Blue crabmeat cakes lightly seasoned, then broiled. A Pine Barn favorite for many years!

## **Irish Whiskey Glazed Grilled Salmon \$18.95**

8 ounces Atlantic salmon is marinated in an Irish Whiskey, brown sugar and ginger sauce, grilled and served over fresh green beans. Includes your choice of starch and salad

## **Seafood Sampler \$22.95**

A platter with broiled shrimp, scallops, scrod, and our famous crabcake. Served with drawn butter

## **Stuffed Eggplant Florentine Parmesan \$14.25**

Thinly sliced eggplant is lightly breaded, fried, and filled with spinach and ricotta cheese. It is baked, topped with our marinara sauce and fresh mozzarella cheese. Includes a side of linguine

## **Meal Sized Salads**

### **Dinner Faith Salad \$7.75 - With Grilled Chicken \$9.50**

Field greens and romaine are mixed with pecans, golden sweet raisins, crumbled feta cheese, julienne carrots, and red cabbage, then tossed in a special champagne vinaigrette

### **Dinner Caesar Salad \$7.75 - With Grilled Chicken \$9.50**

Crispy romaine tossed with Caesar dressing, red onions, grated parmigiana cheese, and croutons

## **Sandwiches**

Include a pickle spear and French fries

### **Grilled Chicken Sandwich \$9.45**

Six ounces of grilled chicken, served on a toasted Kaiser roll with lettuce and tomato  
Available Plain, BBQ, Cajun, Caribbean Jerk or Buffalo

### **Crabcake Sandwich \$12.45**

Our famous crabcake served on a toasted Kaiser roll with a side of remoulade sauce