

# THANKSGIVING 3-COURSE MENU

\$26.95

## House Salad

Choice of dressing

## Choose One Entrée

### Roasted Sliced Turkey

Natural gravy, mashed potatoes, cranberry relish, green bean medley.

### Cranberry Chicken

House-made cranberry-cornbread stuffed chicken breast topped with apple cider gravy.

### Pot Roast Jardiniere

Slow cooked with carrots and celery

### Whiskey Salmon

Grilled and topped with a whiskey-infused citrus glaze

### 🌱 Vegetarian Tuscan Ravioli

Vegetarian ravioli with house-made tomato vodka sauce and garlic bread

## Choose One Dessert

Apple Pie, Cheesecake, Rice Pudding, Chocolate Peanut Butter Cake, Pumpkin Pie

# LIMITED RESTAURANT MENU

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## STARTERS

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### Cheesesteak Egg Rolls 8

Sweet chili sauce

### Crispy Brussels Sprouts 12

Seasoned with italian bacon and fried with a balsamic drizzle.

### 🌱 Soft Pretzel Sticks (4) 10

Dutch mustard & beer cheese sauce

### 🍤 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

# SOUP & SALADS

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**Soup of the Day 5.50**

**French Onion 5.75**

**Fall Harvest Salad 12**

Roasted delicata squash, black pepper bacon, goat cheese, walnuts and tomato on fresh spring mix.  
Orange ginger vinaigrette.

**Gf V Faith Salad 10**

Mixed greens, feta, pecans, golden raisins, carrots, red cabbage, champagne vinaigrette

**V Classic Caesar Salad 9**

Romaine lettuce, parmesan cheese, croutons.

Add chicken 4, pecan chicken 5, steak 6, salmon 7.50, shrimp 6

## HANDHELDS

Served with kettle chips and a pickle. Substitute french fries \$1

**Mel's Chicken Salad Croissant 9**

Chicken, grapes, walnuts & celery, lettuce and tomato on a croissant bun

**Smoked Brisket Melt 13**

Smoked brisket with bacon, provolone, chipotle aioli and roasted peppers.

**Crab Cake Sandwich 15**

House-made crab cake, lettuce, tomato, remoulade, brioche roll.

**Terrace Burger 12**

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato and onion

# MAIN

Served with house salad, starch and vegetable of the day

## House-Smoked Ribs 20/35

Half rack or full rack of house-smoked ribs with chocolate porter barbecue sauce.

## Beef Tenderloin Medallions 26

8oz beef tenderloin medallions. Roasted garlic and peppercorn char-crust, topped with boursin cheese.

## Pork Schnitzel 17

Lightly breaded and fried pork loin topped with a white wine lemon sauce & capers. Served with potato pancakes, braised red cabbage and scalloped apples.

## JT's Crab Cakes 25

Two house-made crab cakes served with remoulade and cocktail sauce.

## Seafood Sampler 26

Baked crab cake, shrimp, scallops, and haddock with lemon-butter.

Parties of 8 or more will be one check  
with 20% gratuity



V - Vegetarian GF - Gluten Free DF - Dairy Free

Consuming raw or under cooked meat and eggs  
may increase your risk of  
food-borne illness