

THANKSGIVING 3-COURSE MENU

\$27.95

House Salad

Choice of dressing

Choose One Entrée

Veg Of Day ~Green Bean Blend

Roasted Turkey Dinner

Mashed potatoes, stuffing, natural gravy, cranberry relish and vegetable of the day

Whiskey Salmon

Grilled salmon topped with a whiskey-infused citrus glaze

Cranberry Chicken

House-made jalapeno & cranberry-cornbread stuffed chicken breast with apple cider gravy. Starch & vegetable of the day

Apple Jack Pork Chop

Grilled pork chop topped with apple chutney, served with Mashed Potatoes and vegetable of the day

Vegetarian Tuscan Ravioli

House-made tomato vodka sauce.

Choose One Dessert

Pumpkin Pie - Apple Pie - Cherry Pie - Chocolate Peanut Butter Cake - Cheesecake Rice Pudding



LIMITED RESTAURANT MENU

STARTERS

Cheesesteak Egg Rolls 8

Sweet chili sauce

Dutch mustard & beer cheese

Crispy Brussels Sprouts 12

Fried with bacon, balsamic drizzle

6 Shrimp Cocktail 10

Five shrimp, cocktail sauce

SOUP & SALAD

Soup of the Day 5.50

French Onion 5.75

Winter Spice Salad

Greens, craisins, butternut squash, brie cheese, candied walnuts, grand marnier spiced apples. Maple balsamic vinaigrette.

Caesar Salad

Romaine lettuce, parmesan cheese, croutons & creamy caesar dressing

Add Grilled or Fried Chicken +5, Shrimp +6, Salmon +8, Steak +7

HANDHELDS

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

Terrace Burger 14

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

Tayern Cheesesteak 12

Sautéed onions, mushrooms & American cheese on a toasted italian steak roll

Crab Cake Sandwich 15

House-made crab cake on a bun with lettuce, tomato & side of remoulade sauce

MAIN

Lemon Chicken 18

Egg-battered & topped with a lemon pan sauce. Starch & vegetable of the day

Ham Loaf 16

Topped with a bourbon barbecue glaze

NY Strip Steak 25

10oz NY Strip grilled to your liking & topped with sherried mushrooms. Starch & vegetable of the day

Peppers, onions & mushroom ravioli. House-made tomato vodka sauce & garlic bread.

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

V - Vegetarian GF - Gluten Free DF - Dairy Free