

## Chef's Compliments

Our Famous Bean Relish & Assorted Crackers
Old Fashioned Corn Fritters with Cherry Sauce
Oven Fresh Popovers
Fresh Warm Rolls with Creamery Butter

## Appetizer

Roasted Butternut Soup or New England Clam Chowder

Salad

Fresh Garden Salad or Authentic Caesar Salad

Entrée

Roast Turkey Dinner

Roasted daily in our own ovens, chestnut stuffing with giblet gravy 43.95

Seafood Trio

Sweet jumbo gulf shrimp, large sea scallops, native haddock, seasoned crumbs 48.95

Roast Prime Rib of Beef

Slowly roasted aged beef, basted to bring out its own natural juices 49.95

Famous Boston Oschrod

Fresh native young baked haddock, Ritz cracker crumbs, lemon butter 46.95

Broiled Filet Mignon

8 oz. Choice Angus tenderloin, broiled to perfection, served with a Merlot reduction 48.95

Potato: Homemade Mashed Potatoes & Candied Yams

Vegetables: Butternut Squash, Buttered Peas & Carrots

**Dessert** 

Puritan Pumpkin Pie with Whipped Cream Apple Crisp with Ice Cream Chocolate Lava Cake Hot Fudge or Strawberry Sundae

Fresh Brewed Coffee, Tea, Soda (free refills)

Vermont Apple Cider



