

# Soups & Salads

*Baked French Onion Soup . 8*  
Classically Prepared

*Butternut Squash Bisque . 8*  
Candied Pecans, Marshmallow Sauce

*Harvest Salad . 6 w/ entree / A la Carte . 14*

Rowland's hydroponic grown Boston Bibb Lettuce,  
Curry Roasted Sweet Potatoes & Cauliflower, Toasted  
Walnuts, Finished With A Maple Mint Yogurt Dressing

*Caesar Salad . 5 w/ entree / A la Carte . 12*  
Shaved Parmesan Cheese, House Made Croutons,  
Cracked Black Pepper



## Starters

*Butternut Squash Flatbread. 12*

Sweet Italian Sausage, Boursin Cheese, Beaumont Garden Grown Shaved Butternut Squash On A Crispy  
Flatbread Drizzled With Sage-Infused Olive Oil

*Lump Crab Cake . 16*

Sweet Lump Crab Cake with House Made Sweet Gherkin and Caper Tartar Sauce

*Sauteed Calamari . 12 \* (gf)*

Prepared with Bread Crumbs, Toasted Garlic, Italian Parsley, and Lemon

*Braised Pork Belly . 14 \* (gf)*

Apple, Red Beet Slaw, Butternut Squash Puree

*Winter Vegetable and Gnocchi. 12*

Roasted Sweet Potatoes, Parsnips, And Pumpkin Sautéed With Sage, Browned Butter, Potato Gnocchi, And  
Wilted Arugula, Finished With Siracha, Toasted Pumpkin Seeds

*Seasonal Baked Brie . 12*

Caramelized Pears and Brie Cheese Wrapped in a Puff Pastry, Baked until Golden Brown,  
Topped with Honeycrisp Apple Butter and Served With Crostinis

\*GF= These Items Can Be Made Gluten Free, Please Be Sure to Inform Your Server\*

## Entrees

The following entrees are served with a House Salad  
Your choice of: Brown Sugar & Pecan Mashed Sweet Potatoes, Basmati Rice or Beaumont  
French Fries & Vegetable Du Jour: Shaved Brussels Sprouts

*Royal Tide Salmon . 29*

Maple Pistachio-Crusted Royal Tide Atlantic Salmon,  
Baby Arugula And Fennel Tossed In A  
Mandarin Orange Vinaigrette

*14oz. Center Cut Black Angus NY Strip. 45 \* (gf)*

Gorgonzola Cheese  
and Drizzled with Balsamic Reduction

*Filet Mignon . 45 \* (gf)*

8oz. Center Cut,  
Finished with Demi-Glace

*Grilled Elk Loin . 46 \* (gf)*

Grilled 8oz Elk Loin, Wild Mushroom  
Burgundy Reduction

*Chicken Marsala . 24 \* (gf)*

Sautéed Chicken Breast,  
Wild Mushrooms, Marsala Sauce



*Crab Cakes . 36*

Two Lump Crab Cakes Served with House  
Made Sweet Gherkin and Caper Tartar Sauce

*Wagyu Alla Bolognese. 29*

A Ragu Of Wagyu Beef And Tomatoes Tossed With  
Pappardelle Pasta, Finished With Shaved  
Grana Pandano Cheese

\*Served with a House Salad Only\*

*Shrimp Scampi . 28*

Sauteed Shrimp, Toasted Garlic, Lemon, and  
White Wine Sauce Tossed with House Made Linguini

\*Served with a House Salad only\*

*Veal Marsala . 34 \* (gf)*

Sautéed Veal Scallopini, Wild Mushrooms, Marsala Sauce

*Breaded Eggplant Parmesan . 22*

Layered With Sautéed Spinach, Heirloom Tomatoes, And Fresh Mozzarella,  
Topped With Our Signature House-Made Red Sauce

\*Served with a House Salad Only\*

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# Thanksgiving Day Feast



Carved Roasted Turkey, Grandma's Turkey Gravy, Whipped  
Sweet Potatoes, Honeycrisp Apple & Sage Stuffing, Shaved  
Brussels Sprouts, House-Made Blood Orange Cranberry Sauce  
(NO SUBSTITUTIONS PLEASE)

34

## Featured Drinks

Tim's World Famous Pumpkin Martini 13

Stoli Vanil Vodka, Licor 43, Godiva Chocolate Liqueur,  
House-Made Pumpkin Puree, Rimmed With House-Made Rumchata  
Infused Whipped Cream

Apple Cider Sangria 10

Deliciously Sweet White Wine Sangria Bursting With Fall Flavors

*Parties of 6 or more may be subject to 20% gratuity added to final bill*

*\* Please inform your server of any allergies \**