

# 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,  
Roasted Beets, Goat Cheese, Toasted Pumpkin Seeds,  
Caramelized Pear and Fennel Frond Vinaigrette

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



## Starters

*Roasted Delicata Squash Tart . 12*

Roasted Delicata Squash, Sweet Italian Sausage and Crumbled Goat Cheese, Baked to Perfection in a Light Tart, Drizzled with a Sage Infused Brown Butter Vinaigrette

*Lump Crab Cake . 16*

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

*Sauteed Calamari . 12*

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

*Braised Pork Belly . 14*

Apple Cider Braised Pork Belly, Served over Red Beet Potato Hash  
Finished with a Black Garlic Demi Glace

*Little Neck Clams . 12*

Steamed Little Neck Clams in a Garlic, White Wine and Lemon Sauce

*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



# 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*

Sour Dough Pretzel Crusted Royal Tide Salmon,  
Broiled to Perfection, Drizzled with a  
Dijon Maple Glaze

## *Grilled Elk Loin . 46*

Grilled 8oz Elk Loin, Wild Mushroom  
Burgundy Reduction

## *Filet Mignon . 45*

8oz. Center Cut,  
Finished with Demi-Glace

## *14oz. Center Cut Black Angus NY Strip . 45*

Gorgonzola Cheese  
and Drizzled with Balsamic Reduction

## *Crab Cakes . 36*

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



## *Chicken Marsala . 24*

Sautéed Chicken Breast,  
Wild Mushrooms, Marsala Sauce

## *Sausage Pappardelle . 29*

Sauteed Sweet Italian Sausage and Sweet Peas  
Simmered in a Boursin Cheese Bechamel, Tossed  
with Pappardelle Pasta  
\*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*

Sautéed Veal Scallopini, Wild Mushrooms, Marsala Sauce

## *Portobello Mushroom "Wellington" . 26*

Grilled Portobello Mushroom Stuffed with Sauteed Crimini Mushroom, Garlic, Shallots, Swiss Cheese, and  
Spinach Wrapped in a Puffed Pastry and Baked to Perfection,  
Finished with Wild Mushroom Veloute





# Thanksgiving Day Feast



Carved Roasted Turkey, Grandma's Turkey Gravy, Whipped Sweet Potatoes, Honeycrisp Apple & Sage Stuffing, Shaved Brussels Sprouts, House-Made Cranberry Relish

(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 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 \**

