

Thanksgiving Dinner Menu

Full course meal

Wild Mushroom Ravioli	25.99
Tossed with sage brown butter sauce. Add Chicken for \$6 or Add Shrimp for \$8	
All natural organic locally grown turkey	28.99
(Goffle Roads Poultry Farm, Wyckoff, NJ) choice of white or dark meat served with stuffing, turkey gravy, yams, mashed potatoes, fresh string beans and fresh cranberry sauce	
Hawaiian Ham	28.99
served with yams, mashed potatoes and fresh string beans	
16oz Certified Angus Beef Roast Prime Rib	42.99
served with mashed potatoes, fresh string beans and au jus	
10oz Center Cut Prime Filet Mignon	49.99
served with mashed potatoes, fresh string beans and balsamic glaze	
14oz Certified Angus Beef NY Strip Steak	38.99
served with mashed potatoes, fresh string beans and garlic herbed butter	
Fresh Alaskan Bourbon Glazed Salmon	32.99
served with rice pilaf and fresh string beans	
Greek Marinated Lamb Chops	42.99
served with mashed potatoes, fresh string beans, Greek herbs	
Chilean Sea Bass	48.99
In a champagne beurre blanc sauce with rice pilaf and fresh string beans	
Dry Scallops and Shrimp Scampi	35.99
Tossed with penne pasta in lemon butter and garlic sauce	
Chicken Francaise	28.99
served with rice pilaf and fresh string beans	

All entrees are served with soup of the day, choice of house or Caesar salad, choice of Pumpkin Pie, Apple Pie, Cheesecake or Croissant Bread Pudding, Coffee or Tea