

Thanksgiving Menu

APPETIZERS

Portuguese Calamari

*Lightly breaded and sauteed in olive oil, garlic, lemon, butter, white wine & beer.
Finished with a touch of Gonsalves Crushed Red Pepper sauce and
Goya Seasoning with chorizo, onions and pepper rings. 11.99*

Bruschetta

*Sliced French Bread with 3 different toppings,
tomatoes & basil, goat cheese & herbs, and olive tapenade 8.99*

Baked Stuffed Mushrooms

With our homemade Seafood Stuffing finished with Bernaise 10.99

Clams Casino 10.99

ENTREES

All entrees served with choice of house salad or chicken noodle soup.

Turkey Dinner

*Roast Turkey, gravy, stuffing, mashed potatoes,
butternut squash and cranberry sauce 19.99*

14oz Black Angus Prime Rib

*Served with au jus, horseradish cream sauce,
mashed potatoes and butternut squash 31.99*

Baked Virginia Ham

*Topped with orange pineapple sauce and served with
mashed potatoes and butternut squash 18.99*

Stuffed Chicken Parmesan

*Fresh chicken breast rolled and stuffed with spinach, ricotta, parmesan,
provolone and mozzarella cheeses, topped with marinara sauce. 21.99*

Baked Scrod

*Fresh baked Cod topped with ritz crackers and baked in lemon butter white wine.
Served with mashed potatoes and butternut squash 19.99*

Roasted Leg of Lamb

*Domestic Lamb slow roasted with rosemary & garlic and finished with a red wine
Bordelaise sauce. Served with mashed potatoes and butternut squash 21.99*

Chicken or Veal Parmesan

Lightly breaded, topped with homemade marinara sauce and mozzarella then baked. Served with cappellini pasta Chicken 17.99 Veal 21.99

Portuguese Steak

Flank Steak pounded thin and seared in a cast iron pan. Sauteed in olive oil, garlic, lemon, butter, white wine & beer. Finished with a touch of Gonsalves Crushed Red Pepper sauce and Goya Seasonings. Topped with a fried egg over rice. Served with homemade cut Portuguese potato chips 21.99

Chicken Rossini

Chicken breast coated in a light egg batter, pan fried, topped with ham & cheese, sliced tomato and garlic and baked. Served over cappellini pasta 18.99

Pumpkin Ravioli with Blackened Chicken

Pumpkin Ravioli sautéed in a brown butter sage sauce 18.99

Chicken or Veal Frances

Coated in a light egg batter, pan fried with lemon butter caper white wine sauce served over capellini pasta Chicken 18.99 Veal 21.99

CHILDRENS MENU

Served with hoodsie cup

Roast Turkey Dinner 9.99

Baked Ham with Pineeapple Orange Sauce 9.99

Chicken Fingers and French Fries 6.99

Pasta & Meatballs 6.99

Macaroni & Cheese 4.99

DESSERTS

A la mode 1.00

Apple Pie 4.99

Bread Pudding a la Mode 5.99

NY Cheesecake 5.99

Pumpkin Cheesecake 6.99

Creme Brulee 5.99

Tiramisu 6.99

Chocolate Cake 6.99

Churros 5.99

