

Thanksgiving

2021



APPETIZERS

PORTUGUESE CALAMARI – \$12.99

Lightly breaded and sautéed in olive oil, garlic, lemon, butter, white wine and beer.
Finished with a touch of Gonsalves crushed red pepper sauce and Goya seasoning
with chorizo, onions and pepper rings.

FRIED RAVIOLI – \$10.99

Stuffed with ricotta and served with marinara.

BAKED STUFFED MUSHROOMS – \$11.99

With our homemade seafood stuffing.

ENTRÉES

ALL ENTREES SERVED WITH
CHOICE OF HOUSE SALAD or CHICKEN NOODLE SOUP.
CAESAR SALAD \$1.00 ADDITIONAL

TURKEY DINNER – \$21.99

Roast turkey, gravy, stuffing, mashed potatoes, butternut squash, and cranberry sauce.

14 oz. BLACK ANGUS PRIME RIB – \$41.99

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

BAKED VIRGINIA HAM – \$20.99

Topped with orange pineapple sauce and served with mashed potatoes and butternut squash.

STUFFED CHICKEN PARMESAN – \$22.99

Fresh chicken breast rolled and stuffed with spinach, ricotta, parmesan, provolone and mozzarella cheeses,
and topped with marinara over capellini.

BAKED SCROD – \$22.99

Fresh baked scrod topped with Ritz crackers and baked in lemon, butter, and white wine.
Served with mashed potatoes and butternut squash.

ROAST LEG OF LAMB – \$22.99

Slow roasted with garlic and rosemary, topped with red wine demi glaze,
served with mint jelly, mashed potatoes and butternut squash.

SHRIMP & SCALLOP CARDINAL – \$30.99

Sautéed in garlic, basil, white wine and marinara with a touch of cream and parmesan cheese over linguini.

PORTUGUESE STEAK – \$22.99

Sirloin steak pounded thin and seared in a cast iron pan.
Sautéed in olive oil, garlic, lemon, butter, white wine and 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.

Additional entrées on reverse side.

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ENTRÉES

CHICKEN or VEAL PARMESAN –

Chicken \$20.99 Veal \$24.99

Lightly breaded, topped with homemade marinara sauce and mozzarella then baked. Served with capellini pasta.

CHICKEN ROSSINI – \$20.99

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

BUTTERNUT SQUASH RAVIOLI

with Blackened Chicken – \$19.99

Butternut squash ravioli sautéed in a brown butter sage sauce.

CHICKEN or VEAL FRANCES –

Chicken \$20.99 Veal \$24.99

Coated in a light egg batter, pan-fried with lemon, butter, capers, and white wine sauce. Served over capellini pasta.

CHICKEN or VEAL SALTIMBOCCA –

Chicken \$20.99 Veal \$24.99

Sautéed in garlic and shallot white wine demi-glaze, topped with prosciutto, sage and fresh mozzarella. Served over capellini pasta.

ROASTED GARLIC and SPINACH RAVIOLI – \$18.99

Choice of marinara or garlic and oil with baby spinach.

CHILDREN'S MENU

SERVED WITH HOODSIE CUP

Roast Turkey Dinner \$9.99

Baked Ham with Pineapple Orange Sauce \$9.99

Chicken Fingers & French Fries \$6.99

Chicken Parmesan with Pasta \$6.99

Macaroni & Cheese \$4.99

DESSERTS

NY Cheesecake / Creme Brulee / Churros / Tiramisu \$6.99

Chocolate Cake \$7.99

Bread Pudding a la Mode \$6.99