

# Thanksgiving 2023



## SPECIAL DRINKS

### **PUMPKIN ESPRESSO MARTINI – \$11.99**

Ole Smokey Pumpkin Spice Liquor, Kahlua, Vanilla Vodka, White Chocolate Liquor and French Espresso

### **APPLE CIDER SANGRIA – \$9.99**

Our house made recipe served with Cinnamon Sugar Rim

## APPETIZERS

### **PORTUGUESE CALAMARI – \$14.99**

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 – \$12.99**

Stuffed with ricotta and served with marinara.

### **BAKED STUFFED MUSHROOMS – \$14.99**

With our homemade seafood stuffing.

## ENTRÉES

ALL ENTREES SERVED WITH  
CHOICE OF HOUSE SALAD or CHICKEN NOODLE SOUP.  
CAESAR SALAD \$1.99

### **TURKEY DINNER – \$26.99**

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

### **FILET OSCAR – \$44.99**

8 oz. filet tenderloin cooked to your liking. Topped with 2 shrimp and asparagus in a sherry wine demi glaze. Finished with Béarnaise. Served with mashed potatoes and vegetables.

### **BAKED VIRGINIA HAM – \$24.99**

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

### **STUFFED CHICKEN PARMESAN – \$26.99**

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

### **BAKED SCROD – \$28.99**

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 – \$28.99**

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

### **SHRIMP & SCALLOP CARDINAL – \$36.99**

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

*Additional entrées on reverse side.*

# Thanksgiving 2023



## ENTRÉES

### **PORTUGUESE STEAK – \$28.99**

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.

### **CHICKEN or VEAL PARMESAN –**

**Chicken \$24.99 Veal \$30.99**

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

### **CHICKEN ROSSINI – \$26.99**

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 – \$26.99**

Butternut squash ravioli sautéed in a sherry wine shallot cream sauce.

### **CHICKEN or VEAL FRANCES –**

**Chicken \$26.99 Veal \$30.99**

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 \$26.99 Veal \$30.99**

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

## CHILDREN'S MENU

SERVED WITH HOODSIE CUP

**Roast Turkey Dinner \$12.99**

**Baked Ham with Pineapple Orange Sauce \$12.99**

**Chicken Fingers & French Fries \$10.99**

**Chicken Parmesan with Pasta \$10.99**

## DESSERTS

**NY Cheesecake / Creme Brulee / Churros / Tiramisu \$7.99**

**Chocolate Cake \$8.99 / Apple Pie \$5.99**

**Bread Pudding a la Mode \$6.99**