Happy Thanksgiving

Special Drinks

Pumpkin Spice Martini 14
Red Delicious Apple Sangria 12

Appetizers

Lobster Seafood Eggroll 22
Horseradish Mayo

Caprese Salad 14
Fresh House-Made Mozzarella, Tomato, Roasted Peppers, Mixed Olives, Aged Balsamic, EVOO

Sausage-Stuffed Mushrooms 12
Tomato-Basil Sauce

Fried Cauliflower 12
Toasted with Sweet Chili Sauce, Topped with Spring Onion and Sesame Seeds

Classic Caesar Salad 12
Romaine, Garlic Croutons and Parmigiano Reggiano

Main Course

Herb Roasted Turkey 39
Sausage Sage Stuffing, Sweet Potato Mashed, Herb Gravy

Children’s Turkey Dinner 20
Sausage Sage Stuffing, Sweet Potato Mashed, Herb Gravy

Stuffed Chicken Breast alla Nicco 32
Prosciutto di Parma, Ricotta, Fresh Mozzarella, over Spaghetti Filetto di Pomodoro

Maine Lobster Gnocchi 45
Chopped Lobster Meat, House-made Gnocchi, Spinach, Roasted Shallots, Cognac Cream Sauce

Char-Grilled Ribeye Steak 45
Whipped Potatoes, Brussel Sprouts

Atlantic Salmon 34
Cast Iron-Seared with Teriyaki Glaze over Creamy Leek Risotto

Sunday Sauce Rigatoni 35
Sausage, Meatball, Short Rib, Tomato Sauce, over Rigatoni Pasta, Topped with Ricotta Cheese and Basil

Seafood-Stuffed Shrimp 37
Cognac-Lobster Sauce, Creamy Leek Risotto

For the Table

Your Choice $10

Creamed or Sautéed Spinach 12
Sautéed Broccoli Rabe 14
Garlic, EVOO
Whipped Mashed Potatoes 8

Brussel Sprouts 14
Sweet Mashed Potatoes 9
Candied Sweet Potatoes 9

Chef’s Special Holiday Desserts ($12)

Fresh-brewed Coffee and Tea
Cappuccino and Espresso also Available, Extra

NO SUBSTITUTIONS
Maximum of Five (5) Gift Cards per Table/Check. (No Splitting Table/Check)
Cannot be used towards Gratuities or Banquet Affairs

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE ALLERGIC TO ANY FOODS.