



Thanksgiving Day Menu

Serving 11:00 am - 8:00 pm

Soup

Award Winning New England Clam Chowder

Cup \$5.99 Bowl \$8.99

Salads

Field Greens House Salad, or Caesar Salad \$9.99

Caribbean Citrus Salad

Mixed field greens, pineapple, mandarin oranges, yellow raisins, coconut, and almonds served with a honey-lime dressing \$9.99

Entrees

Your Choice of:

Oven Roasted Turkey

Honey Baked Ham

Served with homemade mashed potatoes and gravy, homemade stuffing, fresh green beans, sweet potato casserole, cranberry sauce and pumpkin pie

Adults \$32.95

Children (3-10) \$15.95

8 oz. Filet Mignon

Served with homemade mashed potatoes and gravy, homemade stuffing, fresh green beans, sweet potato casserole, cranberry sauce and pumpkin pie

\$45.95

Holiday Drink Specials

Warm Mulled Apple Cider

Warm Apple cider simmered with cinnamon, fresh ginger and orange \$4.00 (Non-Alcoholic)

Hot Chocolate

Topped with whipped cream and laced with chocolate \$2.99 (Non-Alcoholic)

Spiked Warm Cider:

Warm Mulled Apple cider with Bourbon \$10

Millionaire's Coffee

Baily's Irish Cream, Frangelico, Kahlua and Gran Gala topped with cream and laced with chocolate \$11

Fruit Juices and Organic Milk \$3.50

Mojito

Bacardi Limon, Fresh Mint, Lime simple syrup and club soda \$12

St. Augustine Berry Lemonade

ST. AUGUSTINE DISTILLERY vodka muddled blackberries blackberry brandy and lemonade \$12

St. Augustine Sangria

Made with SAN SEBASTIAN WINERY Red or White \$11

Espresso Martini

Three olives triple espresso vodka and Rumchata cinnamon cream liqueur shaken and served straight up \$12

Coffee, Iced Tea, Pepsi Products \$2.99