

THANKSGIVING DINNER

*Enjoy the bounty of New England's harvest on this Thanksgiving Day.
 We've prepared everything from scratch using the freshest local ingredients.
 Enjoy! The Salem Family*

FEATURED DRINKS

- #115 Caposaldo Rose (Veneto, Italy) 22./7**
Dry with cherries & currants
- #301 Lamarca Prosecco (Veneto, Italy) 26./7.5**
Dry & crisp with apple, white peach & honeysuckle
- #225 Black Opal Shiraz (Limestone Coast, Australia) 18./6.5**
Blackberry, plum & cherry
- Salted Caramel Apple Martini 8. Harvest Sangria 8.**
Downeast Original Blend Hard Cider 5.5

APPETIZERS

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| Scallops and Bacon 11. | Creamy Spinach Artichoke Dip with |
| Chilled Shrimp Cocktail 9. | Homemade Sweet Potato Chips 6. |
| New England Chowder of the Sea 5. | |

ENTRÉES

- Traditional Oven Roasted Free Range Turkey**
*all natural free range turkey from Vermont's Misty Knoll Farm
 with Granny's homemade stuffing, giblet gravy, & cranberry orange relish*
- Adults 35. Children under 12 17.
 (all white meat . . . 2. extra)

- Broiled Salmon 38.**
salmon fillet with honey dill dijon crust

- Sirloin au Poivre 42.**
*a hearty & flavorful new york sirloin grilled with a creamy peppercorn sauce
 (or plain if you like)*

- Stuffed Roast Pepper 25.**
oven roasted squash with sautéed quinoa, seasonal vegetables with homemade marinara

Included with all entrées

corn & red pepper relish, Breezeland Orchard's cider, tossed garden salad with our creamy Italian dressing,
 homemade whipped potatoes, New Braintree butternut squash, green peas & pearl onions,
 candied sweet potatoes, homemade muffins, pecan rolls & nut breads, coffee, tea or milk

HOMEMADE DESSERTS 3.

- Deep Dish Apple Pie
 Pecan Pie
 Pumpkin Pie
 Baked Indian Pudding
 The above served with freshly whipped cream or ice cream
 Mince Pie with Brandy Sauce
 Hot Fudge or Strawberry Sundaes

Mass 7% meals tax applies
 Minimum Charge Per Seat 17.
 20% Service fee will be added

