

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

- #114 Caposaldo Rosé (Veneto, Italy) 20./7.**
dry with cherries & currants
- #305 Lamarca Prosecco (Veneto, Italy) 35./7.5.**
dry & crisp with apple, white peach & honeysuckle
- #225 Black Opal Shiraz (Limestone Coast, Australia) 19./7**
blackberry, plum & cherry
- Salted Caramel Apple Martini 8.**
Carlson Orchards "Oak Hill Blend" Hard Cider 7.

APPETIZERS

- Scallops and Bacon 11.
 Chilled Shrimp Cocktail 9.
 New England Chowder of the Sea 5.
 Creamy Spinach Artichoke Dip with Pita Chips 6.

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 36. 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 pepper & 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 4.

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

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

