

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

- #117 Columbia Winery, Charles & Charles Dry Rosé (Washington State) 20./6.
wild strawberry & watermelon with herbs de provence & citrus
- #217 Stemmari, Pinot Noir (Italy) 21./6.
medium-bodied with nice red berry & cherry flavors, hint of chocolate on the lingering finish
- Salted Caramel Apple Martini 7. Harvest Sangria 7.
Blue Moon Belgian White Ale 4.75

APPETIZERS

- Homemade Crabcakes 6. Sausage Stuffed Mushrooms 5.
Chilled Shrimp Cocktail 6. Creamy Spinach Artichoke Dip with
New England Chowder of the Sea 4. Homemade Sweet Potato Chips 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

Pepper Crusted Sirloin with Gorgonzola Cheese 42.

*a hearty & flavorful New York sirloin grilled with cracked pepper & topped with creamy Gorgonzola cheese
(or plain if you like)*

Stuffed Acorn Squash 25.

oven roasted squash with sautéed quinoa, seasonal vegetables & topped with maple cinnamon streusel

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

Hot Mince Pie with Brandy Sauce

Hot Fudge or Strawberry Sundaes

Mass 6.25% meals tax applies
Minimum Charge Per Seat 17.
20% Service fee will be added

