

Shaw's Thanksgiving Menu

November 26, 2009

Starters

Warm Artichoke Gratin* 7.95

With crostini

Cream of Wild Mushroom Soup 3.25 **Shrimp Cocktail** 10

Main Courses

All main courses include two sides

Roast Turkey with Apple-Sage Stuffing 21

With Fresh Cranberry Sauce

Maple Glazed Baked Ham 18

Roast Boneless Half Duckling 22

With a Cranberry-Cabernet Sauvignon sauce

Sage and Cream Roasted Leg of Lamb 22

Filet Mignon with Béarnaise 29

Roast Prime Rib of Beef Au jus 22

Herb Crusted Pork Loin 21

Cider Brined and Roasted. Topped with a warm bacon vinaigrette.

Roasted Boston Sole with Buttery Crumbs 22

Gorgonzola Ravioli Al Forno* 17

*Blue Cheese Filled Ravioli baked in a creamy Mushroom Madeira Sauce
& topped with Wild Mushrooms*

Sides 2.50

Whipped Potatoes*

Praline Whipped Sweet Potatoes*

House made Fresh Cranberry Sauce*

Apple Sage Stuffing Green Beans Amandine*

Molded Cranberry Salad with Apples, Walnuts and Celery*

Simple Side Salad* with your choice of a house made dressing:

Balsamic Vinaigrette, French Garlic Vinaigrette, Buttermilk Herb, Bleu Cheese, Celery Seed

Today's Desserts* 5.50

Pumpkin Pie

with whipped cream and house made toffee sprinkle

Mince Pie

A Spiced Apple Raisin Pie served with Brandied Hard Sauce

Double Chocolate Cake

Deep Dark Chocolate Flourless Cake with Milk Chocolate Sauce

Double Caramel Crème Brulee

Silky caramel custard with a crunchy caramelized top

*** Vegetarian Menu Items**