

Thursday, November 28th 2024

\$42.99 per adult guest \$27 per child 12 & under

STARTERS - SELECT ONE

Roasted Butternut Squash Soup

Fresh Escarole Soup

Penne Pasta in Vodka Blush Sauce

SALADS - SELECT ONE

Classic Caesar Salad

Fall Harvest Salad....

A delicious combination of juicy pears, cran-raisins. & candied walnuts over Spring Mix with Marco's homemade raspberry vinaigrette dressing on the side

ENTREES

*GRAVY, STUFFING, VEGETABLE, STARCH, CORNBREAD, & CRANBERRY SAUCE WILL BE SERVED

Sliced Roasted Turkey with Gravy.....This Thanksgiving classic is a heartfelt homage to the holiday spirit! Expertly prepared to highlight its natural flavors!

Maple Glazed Salmon....6oz broiled North Atlantic Salmon drizzled with a caramelized maple brown sugar sauce

Filet Mignon Champignon....8oz Filet cooked to perfection, topped with a mushroom shallot merlot sauce

Jumbo Shrimp & Pumpkin Ravioli.....tossed in a parmesan sage cream sauce & finished with a touch of lemon

DESSERTS - SELECT ONE

Homemade Pumpkin Pie with fresh whipped cream Homemade Apple Pie with fresh whipped cream

