



Country TAVERN

Dinner Menu

Happy Thanksgiving



Let's Get Started

Baked Brie

Fresh baked Brie cheese wrapped en crouete and served in a pool of raspberry coulis. *8.50*

Baked Stuffed Mushrooms

Stuffed with our famous crabmeat stuffing and topped with provolone cheese. *6.50*

Chicken Wellington

Tender chicken & mushroom duxelles in a puff pastry. Served with a Dijon dip. *8.50*

Bruschetta

A fresh blend of Roma tomatoes, homemade pesto, & Mozzarella cheese on toasted garlic bread. *7.50*

Shrimp Cocktail

Served chilled with our homemade cocktail sauce. *8.50*

Escargot Champignon

Served in mushroom caps with garlic butter, a melted blend of cheeses & garlic toast. *8.95*

Soups

Soup Du Jour

Turkey Rice soup. Cup *2.95* Bowl *3.95*

Cajun Seafood Chowder

Our house favorite for more than 15 years. You'll love the heat! Cup *3.95* Bowl *4.95*

French Onion Soup

Topped with Swiss & Provolone cheeses. Baked to a golden brown. *5.25*

Salads

House Salad

Mixed greens, grape tomatoes, cucumber, carrots, & onion. Choice of dressing. *4.95*

Caesar Salad

Fresh romaine, Romano cheese, & croutons tossed in our homemade Caesar dressing. *6.95*

Traditional Turkey Dinner

Cup of Turkey Vegetable Soup

*Roast Turkey
Butternut Squash
Mashed Potatoes
Stuffing
Gravy
Cranberry Pineapple Salsa*

Pumpkin or Chocolate Pecan Pie

Adults \$23

Children \$14

Entrees

Our entrees are served with a garden salad, warm rolls, & choice of rice or mashed potatoes (except pastas).

Enjoy a small Caesar salad with your entrée. 1.00

– PASTA –

Roasted Wild Mushroom Ravioli

Portobello, & Crimini mushroom Ravioli sautéed in a black pepper & mushroom cream sauce. Topped with grated Romano cheese *\$20*

Butternut Squash Ravioli

Tossed in an amaretto cream sauce with a hint of pumpkin and nutmeg *\$20*

– STEAKS –

Sirloin Strip Steak

A 12 oz. New York sirloin grilled to perfection. *\$22*

Filet Mignon

Hand cut 6 oz tenderloin with sauce béarnaise. *\$24*

Steak Gorgonzola

Our 12 oz. New York sirloin grilled and topped with a crispy
bacon gorgonzola cream sauce. *\$23*

– Prime Rib –

Slow roasted USDA choice Rib.

Queen Cut *\$22*

King Cut *\$24*

– SEAFOOD –

Peppercorn Salmon

Fresh filet of salmon lightly pepper crusted & pan seared. Finished with a
creamy sundried tomato sauce. *\$20*

Lazy Man's Lobster Pie

4oz of fresh lobster baked en casserole with butter, cream, & seasoned crackers. *\$21*

Seafood Sampler

Fresh scallops, lobster, haddock, & shrimp baked en casserole with butter, wine,
& seasoned cracker crumbs. *\$22*

Stuffed Haddock

Stuffed with a seafood stuffing, rolled in cracker crumbs & baked to perfection. *\$21*

For the kids

Traditional Turkey Dinner \$14

Chicken Finger with French fries \$10

Cheese Sticks with French fries \$8

-Tavern Sweets -

Carrot Cake 5.25

*Chocolate Fudge Brownie Sundae
with French Vanilla Ice Cream 4.75*

Pumpkin Pie 3.95

Country Tavern Ice Cream Ball 4.50

Kahlua Snowball Crepe 4.75

Chocolate Chip Pecan Pie with French Vanilla Ice Cream 5.25

Chocolate Triple Threat Cake 5.50

Bread Pudding 4.50