



Happy Thanksgiving

~ A Thanksgiving Feast ~ 2018

Your choice of soup or salad, entrée and dessert

First Course Selections (choice of)

Cream of Asparagus

With goat cheese crème fraiche and shiitake mushrooms

Caesar Salad

This historic favorite is garnished with mini croutons and anchovy

Fall Harvest Salad

Mixed greens with maple vinaigrette, roasted butternut squash, feta cheese, grapes & pistachio nuts

Entrée

Hand-carved White and Dark Meat Turkey

Accompanied by:

Homemade pan gravy

Traditional sauerkraut with sausage

Sweet potato mousse

Onion and celery stuffing

Jack Tarr mashed potatoes

Cranberry relish

Seasonal vegetables

Parker House rolls and cornbread

Dessert Selections (choice of)

Pumpkin Pie

Apple Pie

Truffle Torte

Dense, fudgy, flourless chocolate cake enrobed with a silky ganache and garnished with a truffle

~ Adults \$65.00 ~

~ Children 12 and under \$32.00 ~

(Entrée and Dessert only)

Prices not inclusive of beverages, tax or gratuity

(NO SUBSTITUTIONS PLEASE)

Thanksgiving ~ À la Carte Menu ~

Appetizer Selections

Charcuterie Sampler ~ 21

Chef's daily selection of assorted house made charcuterie

Clams Casino ~ 18

Six fresh top necks prepared in the traditional manner

House Duck and Foie Gras Sausage ~ 21

With braised red cabbage and apples, sage-chestnut bread pudding and blackberry demi

House Smoked Salmon ~ 18

With capers, red onion, creamed horseradish, served with pumpernickel and lemon

Classic Shrimp Cocktail ~ 22

Five jumbo shrimp, served with a spicy cocktail sauce and lemon

Beef Tenderloin Tartare ~ 18

With anchovy aioli, sriracha, capers, shallot, cornichons, quail egg yolk, smoked sea salt and toasted baguette

Soups and Salads

Cream of Asparagus ~ 12

With goat cheese crème fraîche and shiitake mushrooms

Cream of Crab Soup ~ 15

Made with a hint of Sherry and Old Bay seasoning

Caesar Salad. ~ 12

This historic favorite is garnished with mini croutons and anchovy

Fall Harvest Salad ~ 14

Mixed greens with maple vinaigrette, roasted butternut squash, feta cheese, grapes & pistachio nuts

Entrées

Crispy Skin Salmon Florentine ~ 42

*Fennel pollen dusted salmon, served with tomato parmesan and basil risotto, sautéed mushrooms and spinach,
with a pernod cream sauce*

Braised Beef Short Rib ~ 44

With smoked Gouda polenta, caramelized Cipollini onions, wilted greens, caulilini, and mushroom marsala sauce

Wild Mushroom Phyllo ~ 38

*Wild mushrooms, Grana Padano cheese and fresh herbs encased in a delicate phyllo atop sautéed spinach
with tomato red pepper coulis and pesto*

Herb and Pepper Dusted Veal Tenderloin ~ 48

With roasted beets, asparagus, parmesan thyme pavé, Morel mushroom and Cipollini onion glaze

Surf & Turf ~ 51

*Filet mignon topped with béarnaise sauce and a 6oz lobster tail with drawn butter,
served with seasonal vegetables and thyme and Gouda cheese potato pavé*

Peppercorn Dusted Venison Loin ~ 52

*With butternut squash puree, roasted garlic mashed potatoes, and red currant reduction, served
with wilted greens and bacon lardons*

Filet of Chesapeake ~ 48

*Filet Mignon topped with a Jumbo Lump Crab cake and béarnaise sauce
served with Jack Tarr potatoes and seasonal vegetables*

Grilled Rack of New Zealand Lamb Au Jus ~ 55

*Four double garlic breadcrumb encrusted chops
served with asparagus hollandaise and sweet potato mousse*

Maryland Jumbo Lump Crab Cakes ~ 48

Accompanied by a wild rice blend and seasonal vegetables





Happy Thanksgiving

Dessert Menu

Bourbon Vanilla Bean Crème Brûlée ~ 12

*Rich vanilla bean custard topped with caramelized sugar coating
garnished with fresh berries*

Truffle Torte ~ 12

*Dense, fudgy, flourless chocolate cake enrobed with a silky ganache
and garnished with a truffle*

Milton Inn House Made Cheesecake ~ 12

*Delicious classic version of this historic favorite served with a topping of caramelized sugar
and garnished with fresh berries*

Chocolate Macadamia Nut Torte ~ 12

*Caramel laced chocolate cookie base studded with macadamia nuts, covered with cream cheese mousse,
topped with chocolate ganache and macadamia nuts*

Carrot Cake ~ 12

*Moist carrot layers studded with walnuts and pineapples, filled and iced
with cream cheese icing and covered with walnuts*

Dark Chocolate Pots do Crème Martini ~ 11

*Rich dark chocolate Pots de crème served in a martini glass and
garnished with whipped cream*

Pumpkin Pie ~ 11

Gourmet housemade traditional holiday classic pumpkin pie

Apple Pie ~ 11

Housemade old fashioned cinnamon and apple pie topped with a flaky crust

**** a la mode ~ 3***