

# Thanksgiving Dinner Menu

EXECUTIVE CHEF  
CHARLIE BICKEL

1:00pm - 7:00pm  
BYOB Not Permitted

EXECUTIVE SOUS CHEF  
PAUL BRYAN JR.

## Traditional Thanksgiving Day Special

### Appetizer

(CHOICE OF ONE)

LOBSTER BISQUE SOUP • SNAPPER SOUP • CAESAR SALAD • HOUSE SALAD

### Entree

ROASTED TURKEY BREAST WITH STUFFING AND NATURAL SAUCE

Served with vegetable of the day and potato of the day or maple glazed sweet potatoes.

### Dessert

(CHOICE OF ONE)

APPLE PIE • COCONUT CUSTARD PIE • PUMPKIN PIE

Adults 35.00 Children under Ten 20.00

## Appetizers

ALL SEAFOOD ITEMS PREPARED FRESH DAILY.

### CRISPY CALAMARI

Fresh rings of calamari accompanied with jalapeño and lemon, tossed with a choice of garlic aioli or sweet Thai chili sauce. 12.5

### KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL

Local cremini mushrooms stuffed with our tasty crabmeat imperial mixture. 14

### LITTLE NECK CLAMS CASINO

Tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese. Served with drawn butter. 12.5

### BRUSSELS AND BACON

Sautéed Brussels sprouts with garlic, olive oil, red onion and thyme, tossed with aged cheddar cream, applewood smoked bacon and parmesan reggiano. 9

### PAN SEARED SEA SCALLOPS

Served with a red pepper purée and béchamel sauce finished with pesto and pine nuts. 14.5

### CHEF'S APPETIZER SPECIAL OF THE DAY

## Raw Bar

### OYSTERS ON THE HALF SHELL

(Upon Availability)

Served with cocktail sauce and chipotle mignonette.  
3.00 per oyster (Min 6)

### SHRIMP COCKTAIL

Jumbo gulf shrimp served with a tangy cocktail sauce.  
3.50 each (Min 3)

### ASIAN AHI TUNA

Searred sesame Ahi tuna with vegetable sushi, seaweed salad, tomato caper spread, soy ginger glaze and wasabi cream. 12

## Soups

### CARAMELIZED FRENCH ONION SOUP

Sweet onions under a blanket of perfectly melted medley of cheeses topped with crispy fried leeks. 8.5

### SNAPPER TURTLE SOUP

(House Specialty)

Served with sherry wine.  
Small 6 Large 9

### LOBSTER BISQUE

Authentic creamy bisque garnished with lobster. Small 6 Large 9

## Salads

ADD A SMALL HOUSE SALAD FOR 4.5 OR CAESAR SALAD 5 WITH ANY MAIN COURSE.

### HOUSE SALAD

A medley of crisp baby field greens and romaine, topped with julienne garden vegetables, tomatoes, cucumbers, red onions and ripe olives. 6.5/8.5

### CITRUS BEET SALAD

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges and toasted pistachios, tossed with a citrus vinaigrette. 7.50/10.5

### CAESAR SALAD

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing. 7.5/10.5

### CLASSIC BLEU CHEESE WEDGE

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, bleu cheese crumbles accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle. 7.5

*It is recommended, by the County Health Department, to remind all guests that consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions.*

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# Main Courses

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## Signature House Cuts

SIGNATURE CUTS SERVED WITH HOUSE THYME BUTTER AND CRISPY FRIED LEEKS

### CENTER CUT FILET MIGNON

6 oz - 30 / 12 oz - 44

### CENTER CUT SIRLOIN

8 oz. 24

### N.Y. STRIP

14 oz 34

### BONE IN, FREE RANGE VEAL CHOP

14 oz 34

## Enhance Your Steak

### SIGNATURE BUTTERS

Merlot Stilton Bleu Cheese Butter 1  
Applewood Bacon Butter 1

### SIGNATURE SAUCES

Bourbon Honey Glaze 2 / Horseradish Cream 2  
Béarnaise 2 / Bordelaise 2 / Au Proivre 3

### SIGNATURE SIDES

Sauteed Onions 2 / Sauteed Mushrooms 3

### CREATE YOUR OWN SIGNATURE SURF & TURF

Add any of the following to your Signature Cut:

Jumbo Lump Crab Cake 15    Grilled Shrimp 3 (each)    Grilled Scallops 4 (each)  
6 oz Maine Lobster Tail 20    6 oz Maine Stuffed Lobster Tail 30    Shrimp, Crabmeat and Scallops Scampi 14

### SLOW ROASTED PRIME RIB OF BEEF

Horseradish aioli and au jus.  
12-14 oz. Queen. 28    16-18 oz. King. 34  
(Not Available Wednesday Nights)

### GRILLED LAMB CHOPS

Flash grilled and enriched with an  
apple rosemary demi-glace.  
4 Chops 34 / 6 Chops 44

## Veal, Poultry & Fowl

### MARINATED ROASTED DUCK

A half duck perfectly roasted and finished  
with plum hoisin glaze. Served over wild rice. 30

### JUMBO LUMP CRAB CHICKEN FRANÇAISE

Sautéed egg battered chicken medallions finished  
with jumbo lump crabmeat and a caper lemon white wine  
butter sauce served over fresh linguini. 27

ABOVE ENTREES (UNLESS NOTED) SERVED WITH VEGETABLE OF THE DAY AND  
CHOICE OF POTATO OF THE DAY OR SALT-CRUSTED IDAHO BAKED POTATO

## Fresh Seafood

### MENDENHALL SIGNATURE CRAB CAKES

Jumbo lump crabmeat broiled to perfection.  
Served with a chipotle remoulade sauce.  
One Crab Cake 24  
Two Crab Cakes 36

### SHRIMP AND SCALLOPS MENDENHALL STYLE

Pan seared jumbo shrimp and sea scallops,  
thyme butter and finished with our tomato caper relish  
and served with wasabi mashed potatoes. 31

### LOBSTER TAILS

6 oz. tail broiled and served with drawn butter.  
One Tail 25    Two Tails 42    Three Tails 65  
Add 4 oz. Jumbo Lump Crabmeat to Lobster Tail Additional 10 per Tail.

**CHEF'S TWO FISH SPECIALS OF THE DAY**  
Market Price

ABOVE SEAFOOD ENTREES (UNLESS NOTED) SERVED WITH VEGETABLE OF THE DAY AND  
CHOICE OF POTATO OF THE DAY OR SALT-CRUSTED IDAHO BAKED POTATO

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## Children's Menu

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FOR CHILDREN UNDER 10

### GRILLED CHICKEN BREAST AND FRENCH FRIES 11

### CHICKEN FINGERS AND FRENCH FRIES 12

### FRIED SHRIMP AND FRENCH FRIES 11

### 6 OZ CUT OF PRIME RIB & FRIES (THURSDAY-SUNDAY) 18

### CHEESEBURGER AND FRENCH FRIES 14

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