

# Thanksgiving Menu

RESERVATIONS FROM 11:00 AM - 11:30 AM  
WILL RECEIVE COMPLIMENTARY DESSERT

## SOUPS & APPETIZERS

CREAMY LOBSTER BISQUE (GF)	\$13	* \$10
WILLIAM PENN'S SNAPPER SOUP	\$12	\$9
BAKED FRENCH ONION SOUP	\$10	\$7
CHILLED SHRIMP COCKTAIL (GF)	\$17	\$14

\*If substituted for your included house or Caesar salad

APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)	\$16	* \$13
Applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad		
KENNETT SQUARE MUSHROOMS	\$18	\$15
Local silver dollar mushrooms, lobster imperial filling, garlic butter, roasted red pepper coulis		

## SALADS (Choice of One)

### CAESAR SALAD

Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons

### HOUSE SALAD (GF)

Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage, and grape tomatoes

Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppyseed vinaigrette

### GRANNY SMITH APPLE SALAD (GF)

Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette  
\$9 Additional

### WEDGE OF ICEBERG LETTUCE (GF)

Applewood-smoked bacon, blue cheese dressing, diced tomatoes, crumbled blue cheese  
\$9 Additional

## ENTREES

All entrées are served with buttermilk mashed potatoes and French green beans amandine

♦ ROASTED TURKEY	\$42	LOBSTER IMPERIAL-CROWNED PETITE FILETS* (GF)	\$50
Sausage and walnut stuffing, country gravy, cranberry relish		Demi glace and scampi butter sauce	
♦ HONEY-CURED LANCASTER HAM	\$44	ROAST PRIME RIB OF BEEF*	\$60
Pineapple cornbread stuffing, port wine Cumberland sauce		12-14 oz. Au jus, crispy fried onions, classic béarnaise	
BAKED CRAB IMPERIAL (GF)	\$46	BROILED FILET MIGNON* (GF)	\$64
Our Chef's authentic recipe		8 oz. filet, caramelized leeks. Choice of classic béarnaise or Cognac Peppercorn sauce	
JAIL ISLAND SALMON WELLINGTON	\$48	Add 6 oz. Maine lobster tail	+ \$40
6oz. fillet, creamy spinach, wild mushrooms, cherry tomatoes, puff pastry, lemon dill sauce			
MARYLAND CRABCAKES		VEGAN PENNE BOLOGNESE	\$35
Pure jumbo blue crabmeat, pepper vodka cocktail sauce		Slow simmered vegan ragu, Portobello mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts	
Single 4 oz. Crabcake	\$40		
Double 4 oz. Crabcake	\$55		

## DESSERTS \$12 each

PUMPKIN PIE • APPLE CRUMB PIE • PUMPKIN SPICE CHEESECAKE • PECAN PIE  
NEW YORK-STYLE CHEESECAKE • CHOCOLATE TORTE • CRÈME BRÛLÉE (GF)

## À LA CARTE SIDES \$10 each

ASPARAGUS WITH SAUCE HOLLANDAISE (GF) • BALSAMIC GLAZED CARROTS (GF)  
SEASONAL BRUSSELS SPROUTS WITH PUMPKIN-GLAZED BACON (GF)

## CHILDREN'S SELECTIONS \$18

Macaroni & Cheese, Pasta Marinara, Grilled Cheese, Cheeseburger Sliders, Chicken Tenders with Tater Tots

♦ Available in children's portion (children under 10)

\*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses

(GF) = Gluten Free

9/17/25