

GENERATIONS TAP & GRILL

THANKSGIVING MENU

3P – 9P

STARTERS

BUTTERNUT SQUASH BISQUE - A CROCK OF HOMEMADE SWEET & SAVORY BISQUE SERVED WITH ROSEMARY CIABATTA TOAST POINTS. 8

CRAB CAKES - 2 LUMP MEAT CRAB CAKES ACCOMPANIED BY CUCUMBER WASABI & SRIRACHA SAUCE. 14

ADK AVOCADO TOAST- BUTTER GRILLED CORN BREAD SMOTHERED WITH GUACAMOLE, CHOPPED BACON & WHITE CHEDDAR. 13

SHRIMP SALAD DIP - CREAMY BACON & HORSERADISH DIP SERVED CHILLED WITH CELERY, CRACKERS & ROSEMARY TOMATO JAM. 15

HOLIDAY BRUSCHETTA - GRILLED CIABATTA TOAST POINTS, ROSEMARY & TOMATO BRUSCHETTA ALL FINISHED WITH CREAMY BRIE & BALSAMIC REDUCTION. 13

ENTREES

CARVED TURKEY DINNER - HAND CARVED WHITE MEAT TURKEY BREAST SMOTHERED WITH ROSEMARY GRAVY. SERVED WITH HOUSE MASHED POTATOES, STUFFING, BABY CARROTS & CRANBERRY SAUCE. 21

SMOKED PORK LOIN - THIN SLICED PORK LOIN WITH A MAPLE CRANBERRY THYME GLAZE. SERVED WITH ROASTED SWEET POTATO HASH & ASPARAGUS. 22

VEGETABLE LASAGNA - HEARTY VEGETABLE LASAGNA FINISHED WITH A CREAMY TOMATO BASIL SAUCE AND ASPARAGUS. 18

CRAB STUFFED COD - LUMP CRABMEAT STUFFING IN A BAKED COD LOIN FINISHED WITH GREEN ONION HOLLANDAISE SAUCE. SERVED OVER RICE WITH ASPARAGUS. 26

HONEY FENNEL PASTA - FIRE BRAISED CHICKEN, HONEY ROASTED FENNEL, TOMATOES, ONIONS, & SPINACH TOSSED WITH FRESH ZITI PASTA. 19

