

*Thanksgiving Dinner 2016*  
**JONATHAN'S OGUNQUIT**

All our breads are made in house and baked fresh daily.

*Classic New England Brown Bread  
Buttered Yeast Rolls  
Wild Maine Blueberry & Honey Butter*

Jonathan's Thanksgiving Relish Tray  
*(cream cheese & pepper jelly, water crackers, baby carrot sticks, farm pickles,  
Great Hill blue cheese stuffed green olives, green goddess dressing)*

**TO START**

Roasted Artichoke Hearts...\$11  
Classic Shrimp Cocktail...\$13.5  
Baked Boursin Stuffed Mushrooms...\$11

Spiced Butternut Squash Bisque...\$8.5  
Homemade Clam Chowder...\$9  
Maine Lobster Stew...\$13.5

Iceberg Wedge with Blue Cheese, Marinated Red Onions & Bacon...\$11  
Classic Caesar Salad with White Anchovies...\$9.5  
Jonathan's Garden Salad...\$8

**CHEF'S TABLE**

*Traditional Thanksgiving Entrees are served with mashed potatoes, homemade stuffing,  
butternut squash, green beans & cranberry chutney*

Roast Tom Turkey with Pan Gravy (dark meat by request)...\$20  
Roast Shoulder of Lamb with Pan Gravy & Mint Jelly...\$24  
Roast Pork Tenderloin with Pan Gravy...\$22  
Three Roast Combos: Turkey, Lamb & Pork...\$26

Grilled NY Sirloin served with mashed potatoes...\$32.5  
Grilled Rib Eye served with mashed potatoes...\$34.5

Steamed 1 ¼ Pound Maine Lobster served with corn on the cob...\$29  
Caramelized Salmon Filet served with julienne vegetables...\$27.5  
Seafood Stuffed Haddock served with green beans almandine...\$28

Maine Seafood Pasta...\$31  
Eggplant Napoleon...\$23.5

***Reservations 207-646-4777***

***www.jonathansogunquit.com***

*This is a sample menu, items and prices may vary.*