

Thanksgiving Dinner 2017
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 & mango chutney, water crackers, baby carrot sticks, farm pickles,
Great Hill blue cheese stuffed green olives, green goddess dressing)*

TO START

Roasted Artichoke Hearts...\$12

Classic Shrimp Cocktail...\$13.5

Baked Boursin Stuffed Mushrooms...\$12

Spiced Butternut Squash Bisque...\$8.5

Homemade Clam Chowder...\$9.5

Maine Lobster Stew...\$14.5

Iceberg Wedge with Blue Cheese, Marinated Red Onions & Bacon...\$12

Classic Caesar Salad with White Anchovies...\$10

Jonathan's Garden Salad...\$8.5

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)...\$22

Pulled & Roasted Shoulder of Lamb with Pan Gravy & Mint Jelly...\$24

Roast Pork Tenderloin with Pan Gravy...\$22

Three Roast Combos: Turkey, Lamb & Pork...\$28

Grilled NY Sirloin served with mashed potatoes...\$34.5

Grilled Rib Eye served with mashed potatoes...\$36.5

Steamed 1 ¼ Pound Maine Lobster served with corn on the cob...\$29

Caramelized Salmon Filet served with julienne vegetables...\$29

Seafood Stuffed Haddock served with green beans almandine...\$30

Maine Seafood Pasta...\$33

Eggplant Napoleon...\$25

Reservations 207-646-4777

www.jonathansogunquit.com

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