



thanksgiving menu 2020

Jonathan's Thanksgiving Relish Tray
Cream cheese filled celery log, cranberry jelly, black olives

Ciabatta Rolls served with Wild Maine Blueberry & Honey Butter

STARTERS

- Buffalo Chicken Strips...\$12.75
- Classic Shrimp Cocktail...\$15
- Baked Boursin Stuffed Mushrooms...\$12
- Eggplant Rollatini...\$12
- Oysters Taunton Bay on Half Shell
Half Dozen \$20 / Dozen \$36
- Curried Butternut Squash Soup with Mint Sour Cream...\$8.5
- Homemade Clam Chowder...\$9.5
- Maine Lobster Bisque...\$13.5
- Crunch Leaf Lettuce Salad...\$12.5
Iceberg & Romaine, apple, bacon, goat cheese, French dressing
- Tomato and Burrata...\$12.5
- Jonathan's Garden Salad...\$9

SEAFOOD

- 1½ Pound Maine Lobster...\$39.5
- Caramelized Salmon Filet*...\$32
- Seafood Stuffed Haddock...\$32

DESSERTS

- Organic Ida Red Apple Crisp
- Spiced Pumpkin Pie
- Maine Blueberry Pie
- Belgian Chocolate Mousse

Reservations Required! Call now: 207-646-4777

CHEF'S TABLE

All Entrees are served with mashed potatoes, homemade stuffing, butternut squash, peas with pearl onions & cranberry chutney (except for Pasta dish.)

Roast Tom Turkey with Pan Gravy...\$26.5

Pulled & Roasted Shoulder of Lamb with Pan Gravy & Mint Jelly...\$27.5

Roast Loin of Pork with Pan Gravy...\$24.5

Three Roast Combos: Turkey, Lamb & Pork...
\$32.5

CLASSICS

Steak Diane...\$42*

Black Angus beef tenderloin medallions served with wild mushrooms, garlic shallots, brandy, cream, Dijon, demi-glace

Wild Mushroom Pappardelle...\$26

IMPORTANT:

Before placing your order, please inform your waitperson if you have a food allergy as some menu items may contain nut products, coconut, eggs, dairy & shellfish.

This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

Please Note, this is a sample menu, and items may change at any time.