

**CRABTREES THANKSGIVING DAY MENU**  
**\$42.00 PER PERSON**

**APPETIZERS**

**BUTTERNUT SQUASH SOUP**

**HOUSE SALAD** – Romaine lettuce, red onions, tomato, creamy Balsamic dressing

**CAESAR SALAD**

**WATERCRESS SALAD** – Gorgonzola, cherry tomatoes, walnuts, honey mustard dressing

**MOZZARELLA NAPOLEON** – Tomatoes, roasted bell pepper, Portobello, Balsamic reduction (add't \$4.00)

**FRIED CALAMARI** – (add't \$4.00)

\*

**ENTRÉES**

**ROAST TURKEY** – Chestnut bread stuffing, cranberry sauce, seasonal vegetables and sweet potato Au gratin

**CHICKEN GISMUNDA** – Boneless chicken breast, lightly breaded over spinach, topped with mushrooms, white wine, and butter

**SWORD FISH ALA YIANNI** – Grilled with extra virgin olive oil, lemon, garlic

**WALNUT CRUSTED SALMON** – Citrus butter

**SHRIMP ALA RODOS** – Jumbo shrimp, white wine, tomatoes, scallions, feta

**WHITE TRUFFLE RAVIOLI** – brown butter, fresh sage, shitake

**RIGATONI ALA VODKA**

**ROASTED DUCK a L'ORANGE** – Orange Grand Marnier glaze, wild rice

**GRILLED PORTHERHOUSE PORK CHOP**

**MARYLAND CRAB CAKES** (add't \$3.00)

**GRILLED SKIRT STEAK** – Chianti marinated, Mediterranean seasoning, charcoal grilled (add't \$3.00)

**BLACK ANGUS N.Y. STRIP STEAK** (add't \$5.00)

**CHILDRENS MENU \$16.00 (Including Dessert)**

**HAMBURGER WITH FRENCH FRIES**

**CHICKEN TENDERS WITH FRENCH FRIES**

**PASTA WITH BUTTER OR MARINARA**

\*

**FAMILY STYLE DESSERT PLATTERS**