***CRABTREES THANKSGIVING DAY MENU***

***$45.00 PER PERSON***

***APPETIZERS***

***CREAM OF MUSHROOM 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 $5.00)*

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***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*

***ICELANDIC COD FISH-*** *baked with chopped fresh tomatoes white wine, onions, Mediterranean spices*

***WALNUT CRUSTED SALMON*** *– Citrus butter*

***PANKO CRUSTED LONG ISLAND FLUKE –*** *seared, beurre blanc*

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

 ***WHITE TRUFFLE RAVIOLI –*** *brown butter cream, shitake*

***RIGATONI ALA VODKA***

 ***ROASTED DUCK a L’ORANGE****- Orange Grand Marnier glaze, wild rice*

 ***GRILLED PORTHERHOUSE PORK CHOP-*** *sautéed peppers and onions*

***MARYLAND CRAB CAKES*** *(add’t $4.00)*

***BLACK ANGUS N.Y. STRIP STEAK*** *(add’t $7.00)*

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

*HAMBURGER WITH FRENCH FRIES*

*CHICKEN TENDERS WITH FRENCH FRIES*

*PASTA WITH BUTTER OR MARINARA*

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***FAMILY STYLE DESSERT PLATTERS***

***MENU SUBJECT TO CHANGE!***