



LONGFELLOWS RESTAURANT

THANKSGIVING MENU

SOUP

SARATOGA APPLE BUTTERNUT SQUASH BISQUE \$7
FRENCH ONION SOUP \$7

APPETIZERS

SAUSAGE STUFFED MUSHROOMS \$17
ROASTED SQUASH FLATBREAD \$16

SALAD

KALE CAESAR SALAD \$7
FALL HARVEST SALAD WITH SLICED APPLES, CRANBERRIES, GOAT CHEESE
CRUMBLES AND MAPLE POPPY VINIAGRETTE \$7

ENTREES

TURKEY DINNER WITH SAUSAGE STUFFING, MASHED POTATOES,
ROASTED ROOT VEGETABLES, CRANBERRY SAUCE GRAVY \$30

8 OUNCE FILET MIGNON, BACON ONION MARMALADE,
MASHED POTATOES AND BABY CARROTS \$38

ADD GORGONZOLO CRUST \$4 ADD JUMBO SHRIMP TRIO \$7

ROASTED HAM DINNER, SWEET MASHED POTATOES,
ROASTED BACON BRUSSEL SPROUTS, PINEAPPLE CHUTNEY \$28

KENTUCKY BOURBON SALMON WITH QUINOA, BLACK BEANS, DICED
TOMATOES, CORN, ROASTED RED PEPPERS, SCALLIONS AND BROCCOLI \$30

PAN SEARED SWORDFISH LEMON GARLIC COMPOUND
BUTTER, FALL HARVEST RISOTTO AND ASPARAGUS \$32

PUMPKIN RAVIOLI IN A BUTTERNUT SQUASH CREAM SAUCE WITH
CANDIED WALNUTS AND FRESH HERBS \$26

DESSERTS

APPLE PIE, PUMPKIN PIE, CHOCOLATE MOUSSE \$8
APPLE CRISP A LA MODE AND CARROT CAKE \$9