

WINTER HOLIDAY PREMIER PLATED LUNCH THANKSGIVING 2:00-4:00PM

STARTER (CHOICE OF ONE - ALL STARTERS ACCOMPANIED BY FRESH BREAD AND BUTTER)

BEET & BABY ARUGULA SALAD (G*)(V)

Feta Cheese | Cherry Tomatoes | Balsamic Vinaigrette

HORNBLOWER SIGNATURE SEAFOOD CHOWDER (G*)

Clams | Flounder | Potatoes | Cream

MAIN (CHOICE OF ONE)

TURKEY DINNER

Garlic Mashed Potato | Traditional Stuffing | Haricot Verts | Turkey Gravy | Cranberry Sauce

BROILED SALMON FILET WITH ROASTED TOMATO VINAIGRETTE

Lemon Orzo | Farm Fresh Seasonal Vegetables

FALL VEGETABLE RAGU (G*)(VG)(V)

Butternut Squash | Brussel Sprouts | Cauliflower | Carrots | White Bean Ragù

DESSERT

HORNBLOWER SEASONAL DESSERT STATION (G*)(V)

Assorted Cakes | Brownies | Pastries | Seasonal Fruit | (Contains Nuts)

(N) Contains Nuts(VG) Vegan(V) vegetarian(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.