

# Happy Thanksgiving

## Three Course Complete Dinner

Choice of soup or salad, entree, dessert & coffee.

\$29.95 or \$34.95, depending on your choice of entrée. See choices below. A la carte also available.

Children's Price (12 & under) \$ 9.95

Soup or salad, choice of turkey, chicken fingers or pasta with cheese, ice cream and beverage

## Holiday Beverages

*Southampton*  
*Pumpkin Beer* 5

*Georges Du Boeuf*  
*Beaujolais Nouveau* 9

*Poinsettia*  
*champagne & cranberry juice* 7

FOR A FULL LIST OF WINE & BEER CHOICES, PLEASE SEE MENU BACK

## Appetizers

Prices are listed for a la carte orders

*Alpine Spaetzle With Bavarian Blue Cheese*

*sautéed dumplings, tomatoes, figs, Westphalian ham*  
*& Bavarian blue cheese* 8.95

*Thai Curry Steak Eggrolls*

*filled with shiitake mushrooms, peppers & cream cheese,*  
*hot mustard sauce* 9.95

*Herb Fried Calamari*

*with Calamata olives, feta & marinara* 8.95

*Sea Scallops wrapped in Bacon*

*with horseradish cream sauce* 9.95

*Victory Hop Devil Cheese Dip* *vegetarian*  
*with soft pretzel slices & pickled vegetables* 7.95

### *Vegetarian Appetizer Flight*

*cornbread pancake topped with portabella mushroom, spinach & basil aioli, braised beet salad with*  
*baby arugula & oranges crostini with brie, fruit compote & caramelized cashews* 11.95

## Soups & Salads

Prices are listed for a la carte orders

*Pumpkin Soup*

*with sour cream & pumpkin seeds* 4.95

*Fancy Mixed Green Salad*

*tossed to order in one of the following dressings:*  
*ranch, honey mustard, roasted garlic vinaigrette* 4.95

*Creamy Wild Mushroom Soup*

*with fresh thyme & croutons* 4.95

*Caesar Salad*

*with herbed croutons, parmesan dressing* 5.95

## Entrées

Entrées in this box served a la carte for 19.95 or with the complete dinner for 29.95

*Breast Of Turkey*

*with bread stuffing, mashed potatoes, sautéed green beans with almonds*  
*dark meat available on request*

*Roasted Duck Breast*

*with blueberry cognac sauce, parsnip puree & brussels sprouts*

*Asian Glazed Salmon Over Fried Rice*

*with edamame beans, cabbage & shitaki mushrooms*

*Seasonal Vegetarian Entree*

*Roast Pork Loin*

*with cranberry, pecan bread stuffing*

*Pecan Crusted Trout*

*with lemon brown butter & sauteed baby spinach*

Entrées in this box served a la carte for 24.95 or with the complete dinner for 34.95

*Lobster & Scallop Risotto*

*creamy arborio rice with asparagus, mushrooms, grape tomatoes & parmesan crisp*

*Jumbo Lump Crab & Shrimp Cakes*

*housemade, with citrus aioli, garlic mashed potatoes*

*Thanksgiving Feast*

*turkey breast, prime rib & pork loin with all the fixings*

*Prime Rib Au Jus*

*with mashed potatoes & vegetable*

*Coffee or Tea* 2.50

*Desserts* 7.00

## Wines by the Glass

### White Wines

Chardonnay, Sebastiani 2009 Sonoma County	9
Pinot Grigio, Principato 2010 Italy	8
Sauvignon Blanc, Sileni 2010 New Zealand	9
Riesling, Chateau Ste Michelle 2009 Washington State	8.5
Chardonnay, Sycamore Lane 2007 California	6
White Zinfandel, Sycamore Lane 2007 California	6

### Red Wines

Pinot Noir, Montoya 2009 California	9
Cabernet Sauvignon, Silver Palm 2007 Santa Rosa, California	9
Malbec, Zolo 2009 Argentina	9
Zinfandel, Terra d'Oro 2007 Amador County, California	8
Sundance Red, Soos Creek 2008 Columbia Valley	10
Merlot, Sycamore Lane 2007 California	6

### Draft Beer

Guinness Stout	6	Central Waters Mud Puppy	5
Ommegang Hennepin	5.5	Weyerbacher Autumnfest	6
Atwater Block Vanilla Java Porter	5.5	Troegs Sunshine Pils	5
Yuengling Lager	4	Southampton Pumpkin Ale	5
Blue Point Hoptical Illusion	6	Boulder Mojo IPA	6
Warsteiner Oktoberfest	5		

## Wines by the Bottle

### White Wines

1. Chardonnay, Marques de Casa Concha <i>Chile 06</i>	40
2. Chardonnay, Toasted Head <i>Russian River, Ca 09</i>	35
4. Chardonnay, Avery Quinn <i>Monterey, Ca 09</i>	25
6. Chardonnay, Dreyer-Sonoma <i>Sonoma, Ca 07</i>	30
7. Chardonnay, Chalone Vineyard <i>Monterey, Ca 07</i>	52
8. Chardonnay, Cakebread <i>Napa, Ca 08</i>	70
9. Chablis, Domaine D'Elise <i>France 08</i>	45
10. Côtes du Rhône Blanc, M. Chapoutier <i>France 09</i>	32
11. Viognier, Summerland <i>Santa Ynez Valley 05</i>	38
12. Fume Blanc, Castoro Cellars Paso Robles, <i>Ca 09</i>	27
13. Sauvignon Blanc, Sileni <i>New Zealand 2010</i>	34
14. Sauvignon Blanc, Pascal Jolivet <i>Loire, France 09</i>	40
15. Alluvium Blanc, Beringer <i>Knights Valley, Ca 07</i>	42
16. Grüner Veltliner, Loimer <i>Austria 09</i>	38
17. Albariño, Condes de Albarei <i>Rias Baixas, Spain 09</i>	35
18. Pinot Grigio, Ecco Domani <i>Italy 09</i>	25
19. Pinot Gris, A to Z <i>Willamette, Oregon 08</i>	35
20. Pinot Grigio, Cantina Terlano A. Adige <i>Italy 08</i>	42
21. Riesling, Urban <i>Mosel, Germany 09</i>	30
23. Riesling, West Cape Howe <i>S. Australia 08</i>	45
26. Gentil, Hugel et Fils <i>Alsace, France 08</i>	28

### Blush Wines

24. White Zinfandel, Sutter Home <i>Ca 08</i>	20
25. Rosé, Sables d'Azur <i>Provence, France 09</i>	40

### Champagne & Sparkling Wines

65. Freixenet, Blanc de Blancs <i>Spain</i>	25
66. Piper-Heidsieck, Champagne Brut <i>France</i>	70
67. Chandon, Blanc de Noir <i>California</i>	40
68. Moët et Chandon, Dom Perignon <i>France</i>	170

### Red Wines

27. Cabernet Sauvignon, Oberon <i>Napa, Ca 07</i>	38
28. Cabernet Sauvignon, Louis Martini <i>Sonoma, Ca 08</i>	28
29. Cabernet Sauvignon, Ferrari Carano <i>Ca 08</i>	55
30. Cab. Sauvignon, Paul Hobbs 'Crossbarn' <i>Napa, Ca 05</i>	70
31. Cabernet Sauvignon, Montes Alpha <i>Chile 07</i>	45
32. Cabernet Sauvignon, Jordan <i>Alexander Valley 05</i>	90
33. Malbec, Pascual Toso Reserve <i>Argentina 08</i>	45
34. Shiraz, Torres Santa Digna Reserve <i>Chile 07</i>	35
35. Shiraz, West Cape Howe <i>W. Australia 06</i>	45
36. Shiraz, Two Hands <i>McLaren Vale, Australia 07</i>	58
37. Syrah, Truchard <i>Napa, California 08</i>	40
38. Petite Syrah, Earthquake <i>Lodi, California 08</i>	45
39. Zinfandel, Terra d'Oro <i>Amador, Ca 07</i>	35
40. Zinfandel, Kenwood 'Yalupa' <i>Sonoma 09</i>	45
41. Zinfandel, Neyers <i>Contra Costa, Ca 08</i>	60
42. Pinot Noir, Carmel Road <i>California 09</i>	40
43. Pinot Noir, B&G Bistro <i>France 08</i>	28
44. Pinot Noir, Morgon 12 Clones <i>St. Lucia Highlands, Ca 07</i>	56
45. Pinot Noir, Beringer Stanley Ranch <i>California 05</i>	65
48. Chianti Classico, Castello di Querceto <i>Italy 07</i>	34
49. Barbera d'Asti, Coppo <i>Italy 04</i>	50
50. Barolo, Rivetto Serralunga <i>Italy 07</i>	72
51. Rioja, Viña Salceda <i>Spain 04</i>	40
54. Merlot, MontGras <i>Chile 07</i>	28
55. Merlot, Chateau St. Jean <i>Ca 07</i>	40
56. Merlot, Frog's Leap <i>Napa, California 07</i>	48
58. Moulin-a-Vent, Henry Fessy <i>France 07</i>	32
59. Cotes Du Rhone, Chapoutier <i>France 09</i>	36
60. Beaune Boucherottes, Jadot <i>Burgundy, France 06</i>	55
62. Double T (Meritage) Trefethen <i>Napa, Ca 06</i>	45

## Bottled Beer

### Belgian Beer Styles:

Chimay Grand Reserve Strong Dark Ale	10
Hoegaarden White Ale	6
La Chouffe Strong Pale Ale (25oz)	18
Lindeman Raspberry Lambic	10
Ommegang Rare Vos Dark Ale	6
Stella Artois Pale Lager	5
Unibroue La Fin du Monde Tripel	7
Voodoo White Magick Witbier	6
Westmalle Dubbel	10

### German Beer Styles:

Ayinger Celebrator Doppelbock	8
Ramstein Hefe Weizen	4
Rogue Dead Guy Ale Maibock	6
Sam Adams Boston Lager	4
Victory Prima Pils	4
Weihenstephan HefeWeisse	7

Kaliber non alcoholic	5 • Acqua Panna (16oz)	5
Pellegrino (1 liter)	8 • Pellegrino (16oz)	5
Hank's Root Beer		4

### English/Irish/Scottish Beer Styles:

Bass Ale	5	
Bear Republic Red Rocket Irish Red Ale	5	
Belhaven Scottish Ale	5	
Breckenridge Oatmeal Stout	6	
Fraoch Heather Ale	7 • Fullers ESB	6
Lancaster Milk Stout	5 • Newcastle Brown Ale	5
Old Speckled Hen ESB	6	
Orkney Skull Splitter Scotch Ale	7	
Sam Smith Taddy Porter	6	
Yards Brewery English IPA	5	

### American Beer Styles:

Anchor Steam	5
Central Waters Mud Puppy American Brown Ale	5
Founders Breakfast Stout	8
Great Divide Titan IPA	5
Middle Ages Wailing Wench (22 oz)	12
Sierra Nevada Pale Ale	5
Woodchuck Amber Cider	4

### And...

Amstel Lite	5 • Corona	5 • Corona Light	5
Heinekin	5 • Molson	4 • Smirnoff Ice	4