

Chamberlain's Thanksgiving

Thursday Nov. 26, 2020

Dine In or Pre-Order To Go

3 courses \$49.95 per person + Tax & Gratuity

10 am – 4 pm

Choice of Starter

Chowder of Sweet Corn, Smoked Chicken, Wild Rice & Tarragon

Fall Salad of Baby Greens, Dried Cranberries, Candied Walnuts, Smoked Gouda, Maple Sherry Vinaigrette

Wedge Lettuce Salad, Baby Heirloom Tomatoes, Bacon, Pickled Red Onions and Buttermilk Blue Cheese Dressing

Choice of Entrée

Apple Brined Turkey Breast, Roasted Vegetable Cornbread Dressing, Grilled Asparagus, Thyme Gravy, Cranberry Sauce

Herb and Sea Salt Roasted Prime Rib of Beef, House made Au Jus, Roasted Garlic Mashers, Horseradish Crème Fraiche

Brown Sugar & Balsamic Glazed Scottish Salmon, Roasted Brussel Sprouts, Vermont Maple Mustard Sauce

Choice of Dessert

Pumpkin Cheesecake with Spiced Cinnamon Sauce

Butterscotch & Toasted Pecan Bread Pudding with Salted Caramel Sauce

Warm Flourless Triple Chocolate Cake

Appetizer and Sides Add-Ons

Candied Bacon Deviled Eggs (5)	\$15
Jumbo Shrimp Cocktail (5)	\$18
Roasted Garlic Mashers	\$7
Roasted Brussel Sprouts with Candied Bacon	\$8
Roasted Vegetable Cornbread Dressing	\$7
Creamed Corn with Applewood Bacon	\$8
Wild Mushroom Mac and Cheese	\$8
Grilled Asparagus	\$9

Curbside To-Go Beef Options

Wood Roasted Whole Tenderloin of Beef (serves 7-10) \$175

Sea Salt and Herb Roasted Half Prime Rib of Beef (serves 7-10) \$185