



Thanksgiving 2021

11am - 9pm

APPETIZERS

ROASTED BUTTERNUT & GINGER SOUP 15.

CALAMARI FRITTI 16.
SPICY AIOLI, PARSLEY, LEMON

POACHED SHRIMP COCKTAIL 27.
COCKTAIL SAUCE

ARTICHOKE AND SPINACH DIP 13.
SERVED WITH GRILLED CIABATTA BREAD

SALADS

FALL CAPRESE SALAD 16.
MOZZARELLA, ROASTED BEETS, BALSAMIC
REDUCTION, FRESH HERB, OLIVE OIL,
PINCH OF SEA SALT

TRADITIONAL CAESAR SALAD 15.
ROMAINE HEARTS, PARMESAN CHEESE, HERB
CROUTON, CAESAR DRESSING

ARRUGULA WALNUT BLUE CHEESE SALAD 16.
ARUGULA, WALNUTS, BLUE CHEESE, CRANBERRIES,
CHAMPAGNE VINAIGRETTE

PASTA

INNKEEPERS SPICY PASTA 24.
PENNE, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC,
OREGANO, PARMESAN CHEESE

GARLIC SHRIMP LINGUINI 35.
JUMBO SHRIMP, WHITE WINE, POBLANO PEPPERS,
CHERRY TOMATOES, HERBS

BUTTERNUT CACIO E PEPE 25.
LINGUINE, FALL SQUASH, PARMESAN CREAM,
CRACKED BLACK PEPPER

HOLIDAY SPECIALS

TRADITIONAL TURKEY 38.
WHITE & DARK TURKEY, SAUSAGE SAGE STUFFING,
GREEN BEAN CASSEROLE, MASHED POTATOES,
TURKEY GRAVY

ROASTED BEEF STRIP LOIN 50.
HERB CRUSTED NEW YORK, ROASTED FINGERLINGS,
BRANDY PEPPERCORN SAUCE, SEASONAL VEGETABLES

FIVE SPICED SALMON 38.
JASMINE RICE, ROAST BUTTERNUT SQUASH,
SESAME GREEN BEANS, ORANGE VINAIGRETTE

SEARED WHITEFISH 39.
SWEET POTATO MASH, SUNBURST SQUASH,
TARRAGON CREAM

16 oz. USDA BONELESS RIBEYE 52.
USDA CHOICE, GARLIC WHIPPED POTATOES,
MAÎTRE D'HÔTEL BUTTER, SEASONAL VEGETABLES

**USDA 7 OZ. CENTER CUT
FILET MIGNON 57.**
GARLIC WHIPPED POTATOES, BORDELAISE SAUCE,
SEASONAL VEGETABLES

HOLIDAY DESSERTS

PUMPKIN CHEESECAKE 14.

STRAWBERRY CREPE 12.

CARROT CAKE 13.

CHOCOLATE PECAN PIE 14.

Duane and Kelly Roberts, "Keepers of the Inn"

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,
Especially if you have certain medical conditions. Please inform your server, if you have any food allergies.