



Thanksgiving at the '76

Staggered Seatings 12:00, 2:00, 4:15, 6:30

Begin with Your Choice of:

Seafood Newburg Bouchon puff pastry, shrimp, scallops, seafood

Fall Harvest Salad field greens, beets, cranberry, gorgonzola

Crispy pancetta, apple cider vinaigrette

Acorn, Hubbard and Butternut Bisque toasted pumpkin seeds (vegetarian)

Classic Gulf Shrimp Cocktail 4 Gulf shrimp, '76 cocktail sauce (\$5.00ad)

Butternut Squash Ravioli House made, sage emulsion (vegetarian)

Thanksgiving Spring Roll cranberry remoulade

The Main Course ~ Your Choice of:

Roasted Native 'Tom' Turkey cornbread-sausage stuffing,

cranberry sauce, sweet potato, roast brussel sprouts,

Yukon gold potato and classic American turkey gravy

Cabernet-braised Angus Short Rib parsnip crisps

Stuffed Filet of Lemon Sole crab & seafood filled, lobster beurre blanc

Faroe Island Salmon wild caught, citrus vin blanc

The 76 Famous Pork Chop Double-cut, Hudson Valley apple-brandy glaze

Vegan Risotto Imported Arborio rice, slow simmered with a vegetable bouillon

and finished with grilled squashes, peppers, onion, and fall favorites

(vegetarian and gluten free)

And For Dessert

Baked Apple Crunch with chantilly cream

Pumpkin Pie with sweet cream and cinnamon

Chocolate Ganache Layer Cake with raspberry coulis

Adult Price Fixed \$79.00

Children's Menu: up to 7 yrs. \$17.76, 8 -12 yrs. \$24

20% Gratuity added to Parties of 5 or more.