

THANKSGIVING 3-COURSE MENU

\$26.95

House Salad

Choice of dressing

Choose One Entrée

Roasted Sliced Turkey

Natural gravy, mashed potatoes, cranberry relish, green bean medley.

Cranberry Chicken

House-made cranberry-cornbread stuffed chicken breast topped with apple cider gravy.

Pot Roast Jardiniere

Slow cooked with carrots and celery

Whiskey Salmon

Grilled and topped with a whiskey-infused citrus glaze

🌱 Vegetarian Tuscan Ravioli

Vegetarian ravioli with house-made tomato vodka sauce and garlic bread

Choose One Dessert

Apple Pie, Cheesecake, Rice Pudding, Chocolate Peanut Butter Cake, Pumpkin Pie

LIMITED RESTAURANT MENU

STARTERS

Cheesesteak Egg Rolls 8

Sweet chili sauce

Crispy Brussels Sprouts 12

Seasoned with italian bacon and fried with a balsamic drizzle.

🌱 Soft Pretzel Sticks (4) 10

Dutch mustard & beer cheese sauce

🍤 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

SOUP & SALADS

Soup of the Day 5.50

French Onion 5.75

Fall Harvest Salad 12

Roasted delicata squash, black pepper bacon, goat cheese, walnuts and tomato on fresh spring mix.
Orange ginger vinaigrette.

Gf V Faith Salad 10

Mixed greens, feta, pecans, golden raisins, carrots, red cabbage, champagne vinaigrette

V Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons.

Add chicken 4, pecan chicken 5, steak 6, salmon 7.50, shrimp 6

HANDHELDS

Served with kettle chips and a pickle. Substitute french fries \$1

Mel's Chicken Salad Croissant 9

Chicken, grapes, walnuts & celery, lettuce and tomato on a croissant bun

Smoked Brisket Melt 13

Smoked brisket with bacon, provolone, chipotle aioli and roasted peppers.

Crab Cake Sandwich 15

House-made crab cake, lettuce, tomato, remoulade, brioche roll.

Terrace Burger 12

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato and onion

MAIN

Served with house salad, starch and vegetable of the day

House-Smoked Ribs 20/35

Half rack or full rack of house-smoked ribs with chocolate porter barbecue sauce.

Beef Tenderloin Medallions 26

8oz beef tenderloin medallions. Roasted garlic and peppercorn char-crust, topped with boursin cheese.

Pork Schnitzel 17

Lightly breaded and fried pork loin topped with a white wine lemon sauce & capers. Served with potato pancakes, braised red cabbage and scalloped apples.

JT's Crab Cakes 25

Two house-made crab cakes served with remoulade and cocktail sauce.

Seafood Sampler 26

Baked crab cake, shrimp, scallops, and haddock with lemon-butter.

Parties of 8 or more will be one check
with 20% gratuity



V - Vegetarian GF - Gluten Free DF - Dairy Free

Consuming raw or under cooked meat and eggs
may increase your risk of
food-borne illness