

CRABTREES THANKSGIVING DAY MENU
\$28.00 PER PERSON

APPETIZERS

SHRIMP BISQUE SOUP

HOUSE SALAD – Crisp Romaine, red onions, tomato, creamy Balsamic dressing

CAESAR SALAD

MOZZARELLA NAPOLEON – tomatoes, roasted bell pepper, Portobello mushroom, Balsamic reduction (add't \$7.00)

FRIED CALAMARI – (add't \$7.50)

CLAMS OREGANATA (add't \$7.50)

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ENTRÉES

ROAST TURKEY - served with chestnut bread stuffing, cranberry sauce, seasonal vegetables and sweet potatoes

MEDALLIONS OF LAMB – marinated with extra virgin oil, seasoned with fresh rosemary and garlic, charcoal grilled

CHICKEN GISMUNDA - Boneless Chicken Breast, lightly breaded, over spinach topped with mushrooms wine and butter

WALNUT CRUSTED ATLANTIC SALMON

TILAPIA MEDITERRANEAN - Baked in the oven, topped with chopped plum tomatoes, onions, white wine, fresh herbs

RAVIOLI – Stuffed with fresh mozzarella, roasted red pepper, creamy Parmesan

FILET OF SOLE- pan seared menuire

RIGATONI ALA VODKA

MARYLAND CRABCAKES – Pan seared lump crabmeat (add't \$4.00)

GRILLED SKIRT STEAK – Chianti marinated, Mediterranean seasoning, charcoal grilled (add't \$4.00)

GRILLED 14 OZ BLACK ANGUS SHELL STEAK (add't \$5.00)

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CHILDRENS MENU \$12.95(Including Dessert)

HAMBURGER WITH FRENCH FRIES

CHICKEN TENDERS WITH FRENCH FRIES

PASTA WITH BUTTER OR MARINARA

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DESSERT

Chefs Selection

MENU IS SUBJECT TO CHANGE