



Inn at Mendenhall

Thanksgiving Menu

Appetizers

- CHERRYSTONE CLAMS CASINO \$ 9.99
Six tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese and broiled, served with drawn butter.
- SMOKED SEAFOOD \$ 9.99
Two pieces each of Fresh cold-water smoked salmon and trout, accompanied by capers, red onions, hard boiled eggs and anchovies. Served with a dry vermouth Kafusta sauce and flatbreads.
- BAKED BRIE \$10.99
Granola crusted aged Brie baked and served with a raspberry sauce, fresh fruit and mixed crackers.
- CRAB CAKE \$11.99
Pan seared, enriched with a roasted red pepper sauce, over a bed of creamy mushroom risotto.
- MARTINI PRAWN COCKTAIL \$11.99
Four large gulf prawns served with a tangy cocktail sauce nestled in a Martini glass.
- GRILLED SHRIMP & SCALLOPS SESAME \$11.99
A set of skewered shrimp & scallops marinated and drizzled with a zesty sesame Teriyaki glaze. Served over a bed of sauteed Shiitake mushrooms and spinach.
- MENDENHALL HORS D'OEUVRE SAMPLER \$12.99
A combination of one mushroom stuffed with crab Imperial, two clams Casino, one oyster Rockefeller, and two large prawns, served with a tangy cocktail sauce.

Soups

- "Our Famous" HOUSE MADE SNAPPER SOUP \$4.99
- CREAM OF MUSHROOM \$4.50
- OUR AWARD WINNING LOBSTER-LOBSTER SOUP \$ 5.99

Salads

- MANDARIN SALAD \$4.99
Mixed field greens tossed with Mandarin oranges, walnuts and orange Balsamic vinaigrette dressing.
- CLASSIC SPINACH SALAD \$4.99
Tender spinach, hard boiled eggs, sliced mushrooms, red onions, tomatoes, crispy bacon, cucumbers and home-made seasoned croutons garden vegetables, tomatoes, cucumbers and ripe olives.
- CAESAR SALAD \$5.99
Traditional Caesar salad with Asiago cheese and seasoned croutons.

Dressings

- ROQUEFORT • RUSSIAN • BLACK PEPPERCORN RANCH •
- RASPBERRY VINAIGRETTE • HOUSE CAESAR VINAIGRETTE
- AGED BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL •

THANKSGIVING DAY SPECIALS

Appetizer

- CREAM OF MUSHROOM SOUP OR FRUIT COMPOTE WITH A DOLLOP OF CHAMPAGNE SORBET

Salad

- MESCLUN GREEN SALAD OR CAESAR SALAD

Entree

- ROASTED TURKEY BREAST WITH STUFFING
NATURAL SAUCE
VEGETABLE OF THE DAY
GARLIC MASHED POTATOES OR MAPLED SWEET POTATOES

Dessert

- ASSORTMENT OF CAKES AND PIES
\$29.99
CHILDREN 12 AND UNDER \$14.99

Entrees

All main courses will be served with our House Salad, Potato of the Day, and Vegetable of the Day.

Seafood

- FRESH FISH OF THE DAY Market Price
Your Choice of our daily fish specials
- MEDITERRANEAN SALMON . . . \$ 21.99
Fresh salmon, baked with olive oil, garlic, lemon juice and oregano, finished with a white wine cream sauce.
- SEAFOOD CRÊPES \$ 21.99
Tender shrimp, scallops and lump crabmeat enriched with a white wine Saffron cream sauce, baked in a casserole dish.
- FILET OF SALMON & FLOUNDER ROULADES \$22.99
Fresh salmon and flounder stuffed with shrimp and crawfish mousse finished with a creamy saffron sauce.
- TWIN PRAWNS STUFFED WITH CRABMEAT IMPERIAL \$24.99
Two large prawns overstuffed with our perfectly seasoned crabmeat Imperial mixture.
- HOUSE-MADE CRABMEAT IMPERIAL MENDENHALL \$25.99
An artful blend of house-made crab Imperial, herbs and spices. Baked to a golden brown.
- CRAB CAKES \$26.99
Two house-made lump crab cakes, pan-seared enriched with a roasted red pepper sauce over a bed of sautéed spinach and mushroom risotto.

Beef and Lamb Entrees

- TWIN CENTER CUT RIB PORK CHOPS . \$21.99
Grilled twin center-cut pork rib chops, served with caramelized onions, sautéed wild mushrooms and a Jack Daniels demi-glace sauce.
- CENTER CUT LOIN LAMB CHOPS \$26.95
Three 4 ounce U.S. PRIME loin lamb chops, served with a minted demi-glacé and brandied peach chutney.
- SLOW ROASTED PRIME RIB OF BEEF, AU JUS Queen \$26.99
With horseradish mousse and au jus King \$29.99
- NEW YORK STRIP STEAK \$29.99
10 oz. grilled New York strip steak over creamy exotic mushroom risotto, a Bourbon demi glacé and wilted baby spinach greens.
- CENTER CUT FILET MIGNON \$29.99
8 oz. charbroiled center cut filet, served with a confit of red onions, local mushroom ragout and served with a rich bordelaise sauce.

Poultry

- CHICKEN MENDENHALL AUX POIVRES \$22.95
Pan roasted boneless chicken breast, sauteed with Shiitake mushrooms and roasted shallots, deglazed with Brandy, finished with a tri-color peppercorn and Dijon mustard reduction.
- CHICKEN OSCAR \$22.99
Chicken breast sauteed with crabmeat and asparagus, deglazed with white wine and served with a Saffron cream sauce.
- MARINATED ROASTED DUCK \$26.99
A half duck perfectly roasted and served with a trio of sauces: Mango Chutney, sweet Thai Chili sauce and Honey Sesame Teriyaki.

Vegetarian and Pasta

- PORTABELLA NAPOLEAN \$19.99
Grilled garden vegetables layered with Mozzarella cheese, served with a mushroom risotto and roasted red pepper sauce.
- VEGETABLE RAVIOLIS \$21.99
Six vegetable raviolis, poached and served with grilled marinated vegetables and served with a light Chardonnay Asiago cream sauce.

Chef's Special Combo

- BEEF TENDERLOIN AND STUFFED SHRIMP . . . \$35.99
An eight ounce, char-broiled center cut filet mignon, served with red onion marmalade, wild mushroom ragout, and a rich bordelaise, perfectly seasoned, broiled and matched with a large Gulf shrimp over-stuffed with our perfectly seasoned House Made Imperial.