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on north

THANKSGIVING MENU

\$45 per person / \$20 for children / serving 12-6 pm

FIRST

ROASTED BUTTERNUT SQUASH SOUP
lime cream, star anise, toasted pumpkin seeds

or

SPINACH AND KALE SALAD
sliced apples, roasted parsnips, walnuts, cherry tomatoes,
fromage d'ambert, maple vinaigrette

or

SEARED CRAB CAKE
corn relish, sun dried tomato chipotle aioli, micro greens

ENTRÉE

OVEN ROASTED TURKEY DINNER
mashed potatoes, cornbread stuffing, roasted seasonal vegetable,
turkey gravy, cranberry sauce

SEARED SALMON
curry lentil stew, cast iron spinach, olive tapenade

GRILLED FILET MIGNON
maple & chili sweet potato mash, garlic buttered broccoli, red wine sauce
additional \$12

MUSHROOM & SPINACH LASAGNA
sage & pumpkin béchamel, fontina, ricotta and mozzarella cheese, garlic bread

DESSERT

PUMPKIN PIE
whipped cream

FLOURLESS CHOCOLATE CAKE
blood orange puree

N.Y. STYLE CHEESE CAKE
roasted apple, cinnamon sugar, caramel sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
Please notify your server of any food allergies in your party prior to placing your order.



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KID'S MENU

\$20 per person
(under 12 years of age)

FIRST

TOMATO SOUP

or

SMALL SALAD

ranch dressing

or

HUMMUS AND VEGETABLES

for dipping

ENTRÉE

ROASTED TURKEY

mashed potatoes, turkey gravy, vegetables

CHICKEN TENDERS

french fries, mac n cheese

SPAGHETTI

marinara or butter or bolognese

DESSERT

CHOCOLATE CHIP COOKIE ICE-CREAM SANDWICH

PUMPKIN PIE

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