

Thanksgiving Prix Fixe Menu

\$49.95 Per Person (includes choice of one Seasonal Soup or Salad, one Entree, and one Dessert)

Featured Appetizers

Pumpkin Ravioli

served in a sage brown butter sauce with caramelized walnuts \$13.95

Maryland Crab Cake

jumbo lump crabmeat accompanied with chive cream and lemon Remoulade sauces \$17.95

Oven-Roasted Eggplant Timbale

sauteed eggplant layered with spinach, sun-dried tomatoes, and herb Alouette cheese; topped with smoked buffalo Mozzarella and sweet tomato marinara sauce \$12.95

Garlic & Gorgonzola Bread

rustic-style bread topped with Gorgonzola cheese and roasted red peppers \$9.95

Traditional Calamari Fritti

served with a garlic and caper aioli for dipping \$15.95

Jumbo Gulf Shrimp Cocktail

accompanied by horseradish, zesty cocktail sauce, and fresh lemon \$4.95/piece

Seasonal East Coast Oysters

accompanied by horseradish, zesty cocktail sauce, and fresh lemon \$4.95/piece

Point Judith Littleneck Clams

accompanied by horseradish, zesty cocktail sauce, and fresh lemon \$4.95/piece

Seasonal Soups and Salads

Butternut Squash Bisque

topped with cinnamon and nutmeg and toasted pumpkin seeds

Cream of Broccoli Soup

a seasonal favorite with native herbs

Traditional Caesar Salad

crisp Romaine lettuce, garlic herb croutons, house-made Caesar dressing, and a Parmesan crisp

Hand-Gathered Baby Field Greens

with grape tomatoes, Vidalia onions, and a light balsamic vinaigrette, topped with shaved Parmesan

The "B.L.T." Salad

Iceberg lettuce, applewood-smoked bacon, Vidalia onions, Great Hill Bleu cheese, and buttermilk ranch dressing

Holiday Entrees

Roast Tom Turkey

slow-roasted and served in an herb-infused giblet gravy with sage bread stuffing, sweet peas, Yukon Gold potato puree, and classic cranberry sauce

Honey-Glazed Virginia Ham

served in a pineapple sauce with Yukon Gold potato puree and roasted harvest vegetables

Signature Redfish Nouvelle

lightly blackened and topped with shrimp, scallops, leaf spinach, and a Mornay sauce; served with rice pilaf and jalapeno-spiced coleslaw

Roast Prime Rib of Beef *(add \$7.95)*

with natural au jus, roasted harvest vegetables, and a salted baked potato

Garlic & Rosemary Jersey Pork Loin

served in a chardonnay white wine sauce with acorn squash, braised red cabbage, and Yukon Gold potato puree

Rigatoni ala Vodka

with chicken, sauteed spinach, caramelized onions, pancetta, and shaved Parmesan cheese

Grilled Wild Atlantic Salmon

topped with an herb butter sauce and served with Yukon Gold potato puree and roasted harvest vegetables

Baked Stuffed Shrimp

jumbo Gulf shrimp stuffed with a classic crabmeat, shrimp, and herb breadcrumb stuffing and served with rice pilaf, zesty coleslaw, and drawn butter

15 oz. New York Sirloin Steak *(add \$9.95)* OR Center-Cut Filet Mignon *(add \$9.95)*

domestically raised Black Angus steak grilled to order and served with a harvest vegetable medley and a baked potato accompanied by your choice of a chilled garlic herb butter or a brandy & peppercorn Au Poivre sauce

Pumpkin Ravioli

served in a sage brown butter sauce with caramelized walnuts

Seasonal Side Dishes

\$5.00

Mashed Turnips, Maple-Glazed Baked Sweet Potato, Creamed Spinach, or Acorn Squash

Prix Fixe Desserts

Pecan Pie

the holiday favorite, served with fresh whipped cream

Harvest Apple Pie

with a flaky pastry shell and fresh whipped cream

Pumpkin Pie

a crisp pastry shell filled with our spiced pumpkin filling and topped with whipped cream and caramel

Warm Viennese Apfel Strudel

topped with a fresh whipped cream

Special Holiday Menu available for children 12 years of age and younger - \$24.95

See next page.

For your convenience, an 20% service charge will be included on all checks. No separate checks. Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.

Children's Holiday Menu

available to children ages 12 and under

\$24.95

(includes entree, dessert, and a beverage)

Entrees

ROAST TOM TURKEY

HONEY-GLAZED HAM

LINGUINE MARINARA

CHICKEN FINGERS
with french fries

Dessert

ONE SCOOP OF ICE CREAM




Mill on the River
RESTAURANT

Happy Thanksgiving!



MRG

MILL RESTAURANT GROUP


GRILLE AND WINE BAR
SIMSBURY


WEST SPRINGFIELD


SOUTH WINDSOR


BLOOMFIELD


MANCHESTER