

# Thanksgiving Prix Fixe Menu

**\$54.95 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 \$14.95

### Maryland Crab Cake

jumbo lump crabmeat accompanied with chive cream and lemon Remoulade sauces \$18.95

### 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 \$13.95

### Garlic & Gorgonzola Bread

rustic-style bread topped with Gorgonzola cheese and roasted red peppers \$10.95

### Traditional Calamari Fritti

served with a garlic and caper aioli for dipping \$16.95

### Jumbo Gulf Shrimp Cocktail

with fresh lemon and horseradish cocktail sauce \$4<sup>95</sup>/piece

### Point Judith Littleneck Clams or Seasonal East Coast Oysters on the 1/2 Shell

accompanied by fresh lemon, zesty cocktail sauce, and horseradish \$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 \$MP)*

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 \$MP)* OR Center-Cut Filet Mignon *(add \$MP)*

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 holidays, a 20% Service Charge is added to 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 and dessert)

## 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!

## Seasonal Cocktails

PUMPKIN MARTINI \$14.25  
Crop Organic Spiced Pumpkin Vodka • Bols Pumpkin  
Spice Liqueur • Fulton's Harvest Pumpkin Pie Cream Liqueur •  
Pumpkin Pie Spice

BLOOD SAGE MARTINI \$14.25  
Bombay Gin • Wild Mood Sage Botanics Liqueur •  
St. Germain Elderflower Liqueur • Blood Orange Juice •  
Lime Juice

APPLE CRANBERRY MULE \$13.25  
Jack Daniel's Tennessee Apple Whiskey • Wild Moon  
Cranberry Liqueur • Fresh Lime Juice • Gosling's Ginger Beer •  
Cranberries • Lime

BLACK & BLUE MARGARITA (ROCKS) \$13.75  
Exotico Blanco Tequila • Fruitful Mixology Blueberry Liqueur •  
Fruitful Mixology Blackberry Liqueur • Fresh Lime Juice • Agave

IRISH GOLD (ROCKS) \$13.75  
Jameson Irish Whiskey • Irish Mist Liqueur • Honey Syrup •  
Fresh Ginger Syrup • Lemon Juice • Splash Club Soda

APPLE CIDER MIMOSA \$13.75  
Schonauer Apfel Liqueur • Zonin Prosecco • Apple Cider

AUTUMN APPLE COCKTAIL (ROCKS) \$13.75  
Laird's Applejack Brandy • Apple Juice • Lemon Juice •  
Cinnamon Simple Syrup



## Seasonal Beers & Ciders

Sam Adams Oktoberfest (Bottle)  
Spaten Oktoberfest (Draft)

Beak & Skiff 1911 Raspberry Hard Cider (16 oz. Can)  
Beak & Skiff 1911 Cider Donut Hard Cider (16 oz. Can)



# MRG

MILL RESTAURANT GROUP

**Aligail's**  
GRILLE AND WINE BAR  
SIMSBURY

**Cal's**  
RESTAURANT & WINE BAR  
WEST SPRINGFIELD

**Mill on the River**  
RESTAURANT  
SOUTH WINDSOR

**PUB 170**  
A RESTAURANT & GRILL  
BLOOMFIELD

**Market**  
GRILLE  
MANCHESTER