

# 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

sautéed 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

### Seasonal East Coast Clams or 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 \$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, sautéed 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 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<br>Crop Organic Spiced Pumpkin Vodka • Bols Pumpkin Spice Liqueur • Fulton's Harvest Pumpkin Pie Cream Liqueur • Pumpkin Pie Spice          | \$14.25 | MAPLE BOURBON MANHATTAN<br>Jim Beam Bourbon • Sapling Vermont Maple Liqueur • Orange Bitters                  | \$14.25 |
| APPLE CRANBERRY MULE<br>Jack Daniel's Tennessee Apple Whiskey • Wild Moon Cranberry Liqueur • Fresh Lime Juice • Gosling's Ginger Beer • Cranberries • Lime | \$13.25 | PEAR APPLE MARTINI<br>Absolut Pear Vodka • Apple Cider • Pear Purée • Cinnamon Simple Syrup • Lemon Juice     | \$14.25 |
| APPLE CIDER MIMOSA<br>Schonauer Apfel Liqueur • Zonin Prosecco • Apple Cider  | \$13.75 | AUTUMN APPLE COCKTAIL (ROCKS)<br>Laird's Applejack Brandy • Apple Juice • Lemon Juice • Cinnamon Simple Syrup | \$13.75 |

## After Dinner

- MAPLE COFFEE \$10.50  
Boston Harbor Distillery Cream Liqueur  
• Coffee • Whipped Cream

- CHATEAU STE. MICHELE, 'ETHOS'  
LATE HARVEST WHITE RIESLING (sweet),  
\$12 glass | \$70 Bottle  
Colombia Valley, Washington

## Seasonal Mocktail

- SPARKLING CRAN-APPLE \$9.95  
Apple Cider • Ginger Beer • Cranberry Juice  
• Cinnamon • Cinnamon Stick

- 'PEAR'FECTLY PEAR MOCKTAIL \$9.95  
Pear Puree • Pear Nectar • Ginger Beer • Lime Juice  
• Splash of Club Soda

## Seasonal Beers & Ciders

- Spaten Oktoberfest (Draft)  
Weihenstephaner Hefeweissbier (11.2 oz)

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



**MILL RESTAURANT GROUP**

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

**Cal's**  
WEST SPRINGFIELD

**Mill on the River**  
RESTAURANT  
SOUTH WINDSOR

**PUBLIC**  
BLOOMFIELD

**Market**  
GRILLE  
MANCHESTER