Thanksgiving Prix Fixe Menu

$67.95 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 $16

Maryland Crab Cake
jumbo lump crabmeat accompanied with chive cream & lemon Remoulade sauces $21

Oven-Roasted Eggplant Timbale
sauteed eggplant layered with spinach, sun-dried tomatoes, & herb Alouette cheese; topped with smoked buffalo Mozzarella & sweet tomato marinara sauce $15

Garlic & Gorgonzola Bread
rustic-style bread topped with Gorgonzola cheese & roasted red peppers $12

Traditional Calamari Fritti
served with a garlic & caper aioli for dipping $18

Jumbo Gulf Shrimp Cocktail
with fresh lemon & horseradish cocktail sauce $5.25/piece

Select East Coast Clams or Oysters on the 1/2 Shell
accompanied by fresh lemon, zesty cocktail sauce, & horseradish $5.25/piece

Seasonal Soups and Salads

Butternut Squash Bisque
topped with cinnamon, nutmeg, & 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, & 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, & buttermilk ranch dressing

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.

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, & classic cranberry sauce

Honey-Glazed Virginia Ham
served in a pineapple sauce with Yukon Gold potato puree & roasted harvest vegetables

Signature Redfish Nouvelle
lightly blackened and topped with shrimp, scallops, leaf spinach, and a Mornay sauce; served with rice pilaf & zesty coleslaw

Roast Prime Rib of Beef (add $7.95)
with natural au jus, roasted harvest vegetables, & a salted baked potato

Garlic & Rosemary Jersey Pork Loin
served in an herb demi-glace with acorn squash, braised red cabbage, & Yukon Gold potato puree

Rigatoni ala Vodka
with chicken, sauteed spinach, caramelized onions, pancetta, & shaved Parmesan cheese

Grilled Wild Atlantic Salmon
topped with a lemon beurre blanc sauce and served with Yukon Gold potato puree & 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

Desserts

Pecan Pie
the holiday favorite, served with fresh whipped cream

Harvest Apple Pie
with a flaky pastry shell & fresh whipped cream

Pumpkin Pie
a crisp pastry shell filled with our spiced pumpkin filling, topped with whipped cream & caramel

Warm Viennese Apfel Strudel
topped with a fresh whipped cream

Gluten Free & Vegan Banana Walnut Cake
coconut whipped cream

Special Holiday Menu available for children 12 years of age and younger - $27.95
See next page.

Children's Holiday Menu

available to children ages 12 and under

$27.95

(includes entree & dessert)

Entrees

ROAST TOM TURKEY

HONEY-GLAZED HAM

LINGUINE MARINARA

CHICKEN FINGERS
with french fries

Dessert

ONE SCOOP OF ICE CREAM



MRG
MILL RESTAURANT GROUP

Abigail's Grille and Wine Bar — Simsbury
Cal's Wood Fired Grill & Wine Bar — West Springfield
Mill on the River Restaurant — South Windsor
The Public — Bloomfield
Market Grille — Manchester

Mill on the River
RESTAURANT

Happy Thanksgiving!

