



Thanksgiving Brunch 2026

Thursday November 26th, 2026

Seatings from 10:30am-6pm

Reservations are Required

(credit card required to hold reservation)

*Adults \$70 Children \$25 (Ages 4-12)
plus tax and gratuity*

For reservations call Anthony Scott 978-341-8202

BREAKFAST ITEMS

Scrambled Eggs GF

Chef Attended Waffle Station

Crispy Bacon & Breakfast Sausage GF

Crispy Home Fried Potatoes GF

Sweet Breads

Muffins, Croissants, Cinnamon Rolls

Fresh Fruit Display GF

SEAFOOD BAR

Shrimp Cocktail GF
lemons & cocktail sauce

Oysters on the Half Shell GF
mignonette sauce

CARVING & WAFFLE STATIONS

Roasted Prime Rib GF
au-Jus & horseradish cream sauce

Chef Attended Waffle Station!!!!

SOUP

Butternut Squash and Sweet Potato GF

SALADS

Honeycrisp Salad GF
mixed greens, fennel, radicchio, carrots,
pumpkin seeds, dried cranberries,
honey-maple vinaigrette

Arugula Salad GF
roasted beets, feta cheese, cherry tomatoes,
balsamic dressing

CHEESE & CHARCUTERIE PLATTER

Artisanal Cheeses, Cured Meats, Mixed Olives, House-Made Jam, Assorted Crackers

KIDS

Mac and Cheese
GF Chicken Fingers and French Fries

ENTREES

Broiled Swordfish GF
honey-peach salsa, cilantro, jalepeno,
bell peppers

Oven Roasted Turkey
traditional bread stuffing, pan gravy,
cranberry relish

Butternut Squash Raviolis
sherry wine, sage, wild mushroom cream,
romano cheese

SIDES

Vegetable Medley GF

Garlic Mashed Potatoes GF

Rosemary Roasted Butternut GF

DESSERTS

An Array of Chefs Choice Desserts
mini pastries, pies, cakes and more!



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies