



THE TUCKAHOE INN THANKSGIVING DINNER

November 24, 2017, 12 noon until 8pm



Thanksgiving Reservation Policy:

Thank You for choosing the Tuckahoe Inn to celebrate Thanksgiving.

- We ask for a Credit Card to guarantee the reservation. If you need to cancel, you must do so 48 hours in advance to avoid a \$15 per person charge.
- We welcome reservations every half hour beginning at 12 noon. The last seating is at 7:30pm. We ask for your entire party to be present prior to being seated.
- We are not able to offer private rooms on this day.
- Dessert is included with all purchased entrées and a candle may be placed in a dessert to celebrate a birthday; specialty cakes are not available and may not be brought in.
- When making a reservation, please share special needs: wheelchairs, high chairs or booster seats, this will help us prepare your table to ensure all guests are comfortable.
- We encourage reservations, walk in's are welcome, however, the Tavern area may only be available.

NOVEMBER 23, 2017

609-390-3322

Tuckahoe Inn, 1 Harbor Road, Beesley's Point, New Jersey 08223

TUCKAHOE INN



SAMPLE ONLY Some Items/Prices Will Change

Thanksgiving Dinner is a four-course offering: Appetizer, Salad, Main Course and Dessert. Main Course Entrées served with our mashed potatoes and seasoned green beans. Children's Menu includes dessert.

Appetizer Course **Gratuity is not included.** *Salad Course*

Shrimp Cocktail, Clams Casino
Parmesan-Sausage Stuffed Mushrooms
or Balsamic Drizzled Tomato Bruschetta

Butternut Squash Soup
Caesar Salad
or Balsamic Vinaigrette Mixed Greens

Main Course
SAMPLE ONLY - Menu is NOT FINALIZED
The Traditional Turkey Dinner

Slow roasted turkey, served over our apple and bread stuffing, mashed candied sweet potatoes, and cranberry sauce on the side. \$26.⁵⁰

Grilled Pork Tenderloin

Seasoned, char-grilled Pork tenderloin, finished with a Raspberry Demi-Glaze. \$28

Roast Prime Rib

Prime Rib of Beef, seasoned, slow roasted and hand carved, with au jus. \$36

Roast Duck

Boneless Duck breast, pan seared, with an Imperial Pumpkin Ale sauce. \$36

Harvest Napoleon

Portabella mushroom, roasted red pepper, eggplant, fried zucchini and goat cheese, with a roasted Apple and Butternut squash puree, layered over spaghetti squash. \$26.

Seafood Combination

A broiled combination of a 6-oz. lobster tail, shrimp, scallops, crab cake and flounder served with drawn butter, cocktail sauce and Jalapeño-Lime mayonnaise. \$45.⁵⁰

Chef Tyson's Crab Cakes

Our Award-Winning Crab Cake recipe, grilled Maryland style, served with our own Jalapeño-Lime mayonnaise. \$36

Grilled Salmon and Crab

Char-grilled Salmon fillet, finished with a Lemon-Caper butter and Lump crab meat. \$36.

Dessert Course

Pumpkin Pie, New Orleans Bread Pudding,
Chocolate-Peanut Butter Pie or
Apple or Cherry Crumble
Add Ice Cream \$3 additional.

Children's Menu (Under 10)

Kids Turkey Dinner \$11.
Kids Crab Cake Dinner \$13.
Chicken Tenders & Fries \$8.
Grilled Cheese & Fries \$6.