

TUCKAHOE INN



RESTAURANT & TAVERN

Thanksgiving Dinner

All entrée selections include choice of appetizer, soup or salad, and dessert.
Entrées served with mashed potatoes and seasoned green beans.

Appetizer Selections

Shrimp Cocktail,
Tomato Bruschetta,
Clams Casino, or
Crab Imperial Stuffed Onion Ring

Soup or Salad

Creamy Butternut Squash Soup, or
Tossed salad with Honey Poppyseed Dressing

Entrée Selections

Turkey Dinner

Slow roasted turkey, served over apple bread stuffing with mashed sweet potatoes, and cranberry sauce on the side - 31

Prime Rib

Seasoned, slow roasted, hand carved prime rib of beef, au jus - 45

Chicken Saltimbocca

Pan seared chicken cutlets, topped with prosciutto, mozzarella cheese, and sage, finished in a white wine sauce. - 33

Honey Garlic Salmon

Fillet of salmon, pan seared, finished with a honey garlic glaze - 38

Broiled Seafood Combination

A 6-oz lobster tail, crab imperial stuffed flounder, shrimp, and scallops, served with drawn butter, cocktail sauce, and jalapeño-lime mayonnaise - 59

Chef Tyson's Crab Cakes

Our award-winning crab cake recipe, grilled Maryland style, served with jalapeño-lime mayonnaise - 41

Wild Mushroom Risotto (V)

Creamy risotto tossed with wild mushrooms, almond milk, vegan parmesan cheese, and a roasted breaded tomato. - 26

Dessert Selections

New Orleans Bread Pudding,
Chocolate Peanut Butter Pie,
Pumpkin Pie
Ala-Mode +3

Children's Menu

11 and under, each with dessert
Kid's Turkey Dinner - 15
Kid's Crab Cake Dinner - 18
Chicken Nuggets and Fries - 12
Add House Salad - 3.50

*please inform your server of any allergies prior to ordering