

TUCKAHOE INN



Thanksgiving Dinner

All entrée selections include choice of appetizer, soup or salad, and dessert

Appetizer Selections

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

Soup or Salad

Creamy Butternut Squash Soup, or
House Salad with Honey Poppyseed Dressing

Entrée Selections

Entrées served with mashed potatoes and seasoned green beans

Turkey Dinner

Slow roasted turkey, served over apple bread stuffing with mashed sweet potatoes, with
gravy, cranberry sauce on the side - 33

Prime Rib

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

Chicken Marsala

Pan seared chicken cutlets and mushroom, deglazed with marsala wine, finished with demi
glace - 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

Pumpkin Ravioli (Vegetarian)

Pumpkin ravioli served with a sage butter sauce, finished with cranberries, pumpkin seeds,
and zucchini swirls - 28

Dessert Selections

New Orleans Bread Pudding,
Chocolate Peanut Butter Pie,
Apple Walnut Spice Cake,
Pumpkin Pie
Ala-Mode - 3.5

Children's Menu

11 and under, each with dessert
Kid's Turkey Dinner - 17
Kid's Crab Cake Dinner - 18
Chicken Tenders and Fries - 13
Add House Salad - 3.5

Please inform your server of any allergies prior to ordering