



Happy Thanksgiving

THURSDAY, NOVEMBER 23, 2017

at The Duck

\$39.95 per guest (plus tax & gratuity)

FOR THE TABLE

House-made Condiment Tray

Bakery Basket

banana nut bread, mini corn muffins, dinner rolls
served with house whipped butter & cranberry jam

ADD ON AN APPETIZER

Jumbo Shrimp Cocktail (4) \$12.95 • Crab Cakes \$9.95

Local Artisanal Cheese Plate \$14.95 • Seafood Stuffed Mushrooms \$10.95

Hot Mulled Cider \$1.95

STARTERS *(choice of one)*

Butternut Squash Bisque

cinnamon crème fraîche, toasted pumpkin seeds

Harvest Salad

field greens, dried cranberries, granny smith apples, candied walnuts, bleu cheese, golden balsamic dressing

Caesar Salad

romaine, house croutons, pecorino romano

ENTREES *(choice of one)*

Roast Turkey & Stuffing

turkey gravy, cranberry sauce, mashed potatoes, maple-butternut squash

King Cut 16oz. Prime Rib

horseradish cream, demi-glance, caramelized onion mashed potatoes, green bean casserole

Hazelnut Encrusted Salmon

creamy farro risotto, broccolini, blood orange beurre blanc sauce

Butternut Squash Ravioli

roasted butternut squash, mascarpone, dried cranberries, toasted hazelnut cream,
agave, cremini mushrooms, toasted asiago chips

Additional side dishes of green bean casserole, maple-butternut squash,
and baby candied carrots are available upon request.

Before placing your order, please inform your server of any food allergies in your party. | Gluten-free options available.
Consuming raw, cooked-to-order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

www.avellinorestaurant.com | www.theducksturbridge.com | Phone: (508) 347-2321



A TABLE 3 RESTAURANT GROUP PROPERTY www.table3restaurantgroup.com



DESSERTS *(choice of one)*

Apple Cranberry Crisp macintosh-graham cracker ice cream

Bourbon Pecan Pie vanilla bean ice cream

Brown Butter Pumpkin Pie fresh whipped cream

Triple-Layer Chocolate Truffle Cake fresh whipped cream

Whiskey Bread Pudding caramel sauce, fresh whipped cream

Seasonal Sorbet fresh berries

FROM THE BAR

Thanksgiving Specialty Cocktails \$9.95

Pear Martin absolut pear, pear brandy, pineapple juice, triple sec

Pumpkintini vanilla vodka, kahlua, pumpkin liqueur, cream

Honey Badger jesse james honey, apple cider, sour mix

Red Velvet Cake vanilla vodka, limoncello, pom juice, fresh lime, splash of sprite

Maple Whiskey Old Fashion ye olde fashioned whiskey, maple syrup, bitters

Stonewall rum, ginger beer, apple cider

Thanksgiving After Dinner Drinks

Single Malt Scotch

Oban 14yrs

Balvenie 12 & 17yrs

Macallan 12yrs

Glenlivet 12yrs

Glenfiddich 12yrs

Port

Burmester Tawny

Burmester Ruby

Cognac & Cordials

Courvoisier

Remy Martin

B&B

Hennessey

Hot Bar

Pumpkin Baileys Coffee

Italian Coffee

Irish Coffee

Spanish Coffee

Bottled Beer

Guinness, Sam Adams, Sam Light, Heineken, Amstel Light, Stella Artois,
Stella Cidre, Downeast Cider, Blue Moon, Michelob Ultra,
Coors Light, Bud, Bud Light, Estrella Daura Gluten Free Beer, O'douls Green,

Draught

Ask your server for our current selection

Wine

Ask your server for our current selection