



The Ship Lantern Inn
Est 1925

Happy Thanksgiving Appetizers

Filet of Beef Tenderloin Carpaccio \$16 Rosemary Crusted with an Aromatic Salsa	Blue Point Oysters on Half Shell (6) \$16 Cajun Cocktail Sauce (GF)
Escargot Bourguignonne \$11 Fine Herb, Butter, Garlic Consume	Jumbo Panama Shrimp Cocktail (5) \$16 Cocktail Sauce & Honey Lime Aioli
Baked Clams Ship Lantern Inn \$12	Mozzarella alla Caprese \$9 House Made Mozzarella and Ripe Tomato
Ahi Tuna Tartare & Lump Crab \$17 Tuna, Lump Crab & Avocado	French Onion Soup \$8 Five Onion Soup Gratinee
Caesar Salad a la Maison \$9 Our Classic House Made Caesar	Butternut Squash Bisque \$7 Hudson Valley Honey and Carmelized Walnuts

Salad

Fresh Garden Greens
with Ship Lantern Inn Dressing is Served with your Dinner

Entree's

Roasted Young Turkey \$32 Hudson Valley Apple & Walnut Stuffing with a Cranberry Chutney	Select Diver Sea Scallops \$38 Wild Mushroom and Julienne Leek Beurre Blanc
Fillet of Faroe Island Salmon \$35 Hudson Valley Honey and Soy Glaze (GF)	Roast Long Island Duckling \$37 Chambord and Wild Berry Sauce (GF)
Porcini Dusted Fillet of Chilean Sea Bass \$41 Teriyaki Glaze and Shallot Beurre Blanc (GFO)	Maine Lobster & Maryland Crab Risotto \$39 A Creamy Risotto of Arborio Rice Tossed with Fresh Maine Lobster, Maryland Crab, Fino Sherry, Lobster Fumet, Basil, Vidalia Onion & Roma Tomato. (GFO)
Parmesan Crusted Swordfish \$36 Citrus and Caper Jus Lie (GFO)	Oven Braised Beef Short Rib \$39 Port Demi Glaze & Butternut Squash Risotto
Center Cut Black Angus Filet Mignon \$41 Mushroom Garni & Sauce Bordelaise	Roast Prime Rib \$39 Black Angus Beef au Jus (GF)

Medley of Fresh Vegetables and Chef's Potato du Jour

Sorry For Any Inconvenience, No Separate Checks