

Thanksgiving Dinner Prix Fixe

\$69.95 Per Person

(includes choice of one Seasonal Soup or Salad, one Holiday Entree, and one Prix Fixe Dessert)

Featured Appetizers

East Coast Oysters* \$3.95 ea
Point Judith Clams* \$3.25 ea
Colossal White Shrimp \$4.95 ea

Crispy Fried Brussels Sprouts

smoked bacon, cider vinegar reduction, candied walnuts, maple aioli \$16 | GF

Garlic & Gorgonzola Bread

rustic bread, garlic aioli, roasted red peppers, gorgonzola \$11

Seafood Martini

colossal shrimp, maine lobster meat, fresh lump crab meat with seaweed salad & house made remoulade \$22

Coconut Crusted Shrimp

spicy apricot dipping sauce \$16

Beet & Burrata Salad

candied walnuts, baby arugula, pistachio crumbs, shaved radishes, citrus vinaigrette \$17

Mediterranean Calamari

flour-dusted crispy rings, artichokes, kalamata olives, capers, feta, cherry peppers, EVOO, fresh lemon \$16

Mussels Poulette

garlic fresh herbs, white wine basil cream sauce \$17

Cheese & Charcuterie Board

Chef's selection of cured meats & gourmet cheeses \$24

Seasonal Soups and Salads

New England Clam Chowder

Classic Caesar Salad

romaine, garlic herb croutons, parmesan ribbons, house-made caesar

Abigail's Spinach Salad

baby leaf spinach, cranberries, almonds, goat cheese, bacon crumbles, citrus vinaigrette

Garden Salad

mixed field greens, tomato, cucumber, carrots and red onion with balsamic vinaigrette

Butternut Squash Bisque

a seasonal favorite

Seasonal Side Dishes \$5.00

Broccoli ^{GF} • Roasted Vegetables ^{GF} • Baked Potato ^{GF} • Butternut Squash Puree ^{GF}
Crispy Brussels Sprouts • Garlic Whipped Potatoes ^{GF} • Parmesan-Crusted Fries

Holiday Entrees

Apple Cider Brined Roast Turkey

sage stuffing, green peas, garlic whipped potatoes, cranberry sauce, thyme pan gravy

Blackened Redfish Nouvelle

shrimp, scallops, leaf spinach, mornay sauce, zesty coleslaw, rice pilaf

Pan Seared Day Boat Scallops

butternut squash risotto, shaved brussels salad with pepitas & dried cranberries

Slow Roast Prime Rib (add \$10⁹⁵)

sea salt crusted baked potato & roasted vegetables

Rigatoni A'la Toro

grilled chicken, sweet italian sausage, spinach, caramelized onions, diced pancetta, tomato vodka cream sauce

Maine Lobster Pasta

bowtie pasta, asparagus spears, maine lobster meat, caramelized pearl onions, diced tomatoes, brie, vodka cream sauce

Ancient Grain Risotto

poached farro, peas, roasted red peppers, artichokes, capers, caramelized onions, crushed olives

Stuffed Pork Loin

chicken apple stuffing, roasted apples, caramelized onions, demi glace over butternut squash puree

Pistachio-Crusted Salmon

honey mustard cream sauce, creamy potato puree, sauteed broccolini

Chicken Parmesan

buffalo mozzarella, house-made marinara, linguini pasta

Shrimp Scampi

over linguini, tomatoes, asparagus, white white garlic sauce

Top Round Roast Lamb

haricot verts, goat cheese mashed potatoes & finished with a demi glace

Grilled Swordfish

served over shrimp, tomato & spinach risotto

Eggplant Parmesan

house-made marinara, melted mozzarella, arugula, shaved parmesan

Lou's Rigatoni

scallops, shrimp, sausage, mushrooms, zucchini, sun-dried tomatoes, spinach, basil cream sauce, shaved parmesan

8 Oz. Filet Mignon Or 14 Oz. New York Sirloin (add \$12)

mashed potatoes and chef-selected vegetables

TOPS

Maytag Bleu Cheese ^{GF} 5

Zwiebel Rings 4

French Top ^{GF} 6

mixture of Brie & Bleu cheese

FROM THE SAUCIER

Brandy & Peppercorn Au Poivre ^{GF*}

Classic Béarnaise ^{GF}

Chilled Garlic Herb Butter ^{GF}

Classic Veal Demi Glace ^{GF}

Prix Fixe Desserts

Pecan Pie

the holiday favorite, served with fresh whipped cream

Harvest Apple Pie

with a flaky pastry shell and fresh whipped cream

Pumpkin Pie

a crisp pastry shell filled with our spiced pumpkin filling and topped with whipped cream and caramel

Warm Viennese Apfel Strudel

topped with a fresh whipped cream and caramel

*Special Holiday Menu available for children 12 years of age and younger - \$29.95 Please ask your server.
No separate checks. Menu descriptions do not include all ingredients. In the case of allergies, please notify your server prior to ordering.*



Abigail's
GRILLE AND WINE BAR

Happy Thanksgiving!



MRG

MILL RESTAURANT GROUP

Abigail's
GRILLE AND WINE BAR
SIMSBURY

Cal's
GRILLE AND WINE BAR
WEST SPRINGFIELD

Mill on the River
RESTAURANT
SOUTH WINDSOR

THE PUBLIC
A GOURMET RESTAURANT & GREAT BARS • BETTER POOL
BLOOMFIELD

Market
GRILLE
MANCHESTER