

Ye Olde



Concordville  
Inn

## Thanksgiving Day Menu

### Appetizers

- CLAMS CASINO ..... \$10.95  
*"Our famous casino mix"*
- BROILED CRABCAKE ..... \$11.95  
*"A House Specialty"*  
*Oven baked with a tarragon creamsauce.*
- GULF SHRIMP COCKTAIL ..... \$12.95  
*With cocktail sauce.*
- SHRIMP CONCORDVILLE ..... \$11.95  
*Shrimp stuffed with Dijon & Horseradish  
and wrapped in bacon, laced with a  
Honey mustard barbecue sauce.*
- BAKED STUFFED MUSHROOMS ... \$11.95  
*Stuffed with our Renowned Crab Imperial.*
- HORS D'OEUVRES PLATE ..... \$11.95  
*Two stuffed mushrooms with crabmeat,  
Two clams casino & shrimp Concordville.*

### Soups

- CREAM OF MUSHROOM ..... (Cup) \$3.95  
..... (Bowl) \$4.95
- FRESH HOMEMADE  
SNAPPER SOUP AU SHERRY (Cup) \$4.50  
..... (Bowl) \$5.50

## THANKSGIVING DAY SPECIALS

### Appetizer

FRESH FRUIT MEDLEY OR CREAM OF MUSHROOM SOUP

### Salad

HOUSE SALAD

### Entree

ROASTED TURKEY BREAST WITH STUFFING

NATURAL SAUCE

COUNTRY STYLE GREEN BEANS

STUFFED BAKED POTATO OR CANDIED YAM

### Dessert

COCONUT CUSTARD, PUMPKIN PIE OR APPLE PIE

\$28.95

CHILDREN 12 AND UNDER \$14.95

## Children's Platters

*House Salad \$1.25 Additional*

DEEP FRIED SHRIMP ..... 14.95  
*with French Fries*

CHICKEN TENDERS ..... 14.95  
*with French Fries*

PRIME RIB AU JUS ..... 16.95  
*with French Fries*

### Entrees

*All main courses will be served with our  
Fresh Green Garden Salad, Fresh Bread,  
Potato and Family Style Vegetables.*

*Please feel free to Substitute Caesar or Spinach Salad for \$3.00 additional*

VEGETARIAN SAUTÉ ..... \$21.95

*Spinach, Sundried Tomatoes, Artichoke Hearts  
and Black Olives sauteed in Olive Oil and Garlic.  
Tossed with Cappelini Pasta*

*Customize your Vegetarian Saute with*

Charbroiled Chicken Breast \$4.00 Cajun Grilled Tuna Steak\* \$8.00

ROAST LONG ISLAND DUCK ..... \$27.95

*Baked Golden Brown, Flavored with our  
Grand Marnier Nectarine Plum Sauce  
and Served over Wild Rice*

CHICKEN PICCANTE ..... \$21.95

*Boneless Breast of Chicken, Sautéed with Butter,  
Garlic, White Wine, Sundried Tomatoes, Capers,  
Mushrooms & Lemon Juice*

CRAB CAKES ..... \$24.95

*Three Fried Jumbo Lump Crab Cakes  
Made with Our World Famous Original Recipe*

SALMON ROYALE ..... \$25.95

*Baked Salmon, Topped with Jumbo Lump  
Crabmeat and Sauce Bearnaise*

CRAB IMPERIAL ..... \$25.95

*Jumbo Lump Crabmeat Blended in our Renowned Mix*

BROILED CRAB CAKES ..... \$25.95

*By Popular Demand, Our Chef's Original Recipe  
of Lump Crabmeat*

BROILED STUFFED SHRIMP ..... \$24.95

*Three Stuffed Shrimp with  
Jumbo Lump Crabmeat Imperial*

SEAFOOD FRA DI'AVOLO ..... \$24.95

*Shrimp, Clams, Scallops, Lump Crabmeat  
and Mussels sauteed with Onions, Peppers,  
Tomatoes and Served over Fettuccine with  
Spicy Marinara Sauce.*

ROAST PRIME RIB OF BEEF AU JUS

*Prime Rib of Beef Carefully Aged . . Queen Cut \$24.95  
and Flavor-Seared by Slow Roasting . King Cut \$27.95  
Served with Horseradish Mousse and Au Jus*

FILET MIGNON TOPPED  
WITH MUSHROOM CAP

*Served with a Demi Glacé Sauce ..... 8 oz. \$26.95*

TOURNEDOS CONCORDVILLE .... \$32.95

*Two 4 oz. Petite Filets Topped with Jumbo  
Lump Crabmeat, served with Bearnaise Sauce*

LAND & SEA ..... \$35.95

*Two Broiled Stuffed Shrimp  
& 8 oz. Filet Mignon served  
with Bearnaise Sauce & Mushroom Cap*

*For your convenience, for Groups of 6 or more, the customary 18% gratuity will be  
included in the check. Our waitstaff is grateful for your understanding.*