Eladio's bar / restaurant

Thanksgiving Three Course Menu
Thursday November 24, 2016
12:00pm – 8:00pm

Three Course menu 38
Exclusive of tax and gratuity.

First Course
Choice of one

Butternut Squash Bisque
House-made traditional butternut squash soup. 6

Clam Chowder
Eladio's house-made traditional New England clam chowder. 6

Harbor View Salad
Baby greens, dried cranberries, toasted pecans, goat cheese, balsamic vinaigrette. 7

Thanksgiving Salad
Apples, butternut squash, dates, red onion, parmesan, honey mustard vinaigrette. 7

Second Course
Choice of one

Oven Roasted Turkey Dinner
Traditional white and dark meat, stuffing, Yukon gold mashed potatoes, sautéed green beans,
sweet potatoes, fresh cranberry sauce and gravy. 27

Braised Short Ribs
Red wine braised short ribs, Yukon gold mashed potatoes, heirloom baby carrots. 26

New York Steak
New York steak 14 ounce, Yukon gold mashed potatoes,
asparagus, marsala wine, green peppercorn thyme reduction. 28

Grilled Wild Salmon
Wild grilled salmon, roasted rosemary potatoes, yellow squash,
zucchini, and heirloom baby carrots. 26

Seafood Linguini
Wild salmon, calamari, shrimp, Mahi Mahi, mussels, clams, sautéed in butter,
garlic, shallots, white wine, cream, parmesan cheese. 27

Third Course
Choice of one

Pumpkin Pie
Served with whipped cream. 8

Molten Chocolate Cake
Chocolate cake, filled with warm molten chocolate truffle,
drizzled with chocolate sauce, with a scoop of vanilla ice cream. 9

Panna Cotta
House-made vanilla custard
Drizzled with a fresh seasonal mixed berry sauce. 9

Kids Menu
Available for kids 12 & under includes milk or soft drink

Oven Roasted Turkey Dinner
Traditional white meat, Yukon gold mashed potatoes, sautéed green beans,
sweet potatoes, fresh gravy. 12

Cheeseburger
Cheeseburger on top of a toasted bun, served with fries or fruit. 8

Spaghetti
Served with tomato sauce & Parmesan cheese. 8