



Happy Thanksgiving from The Villa Rose

APPETIZERS

Garlicky Brussel Sprouts – with orange saffron aioli	12	Jumbo Shrimp Cocktail – with a zesty cocktail sauce	14
Crispy White Truffle Fries - with parmesan cheese	10	Pan-Fried Maine Lobster Cake – with tartar sauce	15
Cheesy Risotto Balls - mozzarella & parmesan	10	Villa Calamari – with sweet & spicy Thai chili sauce	14
Stuffed Portabella – with lobster, shrimp, scallop & crabmeat	15	Mozzarella en Carrozza - w/homemade marinara	10
* Crock of Baked French Onion Soup		8	

ENTRÉES

All Entrées include choice of creamy butternut bisque, turkey vegetable barley soup or a garden salad, fresh veggies & a choice of side dish (** choices listed below)

Roast Tom Turkey – with gravy, yams, stuffing & cranberry relish	24
Pan-Seared Faroe Island Salmon – with artichokes, olives, lemon & capers	26
Baked Stuffed Haddock – with citrus butter sauce	24
Queen Roasted Prime Rib – thinner cut, delicately marbled with au jus	27
King Roasted Prime Rib – thicker cut, delicately marbled with au jus	32
Broiled Seafood Combo – with scallops, stuffed shrimp & haddock	26
Sliced Roast Pork – with sausage stuffing and pan gravy	22
Char-broiled 8oz Filet Mignon – with bourbon demi glaze	30
Chicken Parmesan – served over linguine pasta with marinara	20
Panko-Crusted Breast of Chicken – with asparagus, prosciutto & cheese	21
Surf & Turf – your choice of Queen Cut Prime Rib or 8oz Filet Mignon with baked stuffed shrimp	34
Broiled Native Sea Scallops – with herb crumb topping	25

**** roasted red new potatoes, mashed potatoes, candied yams, rice or fries**

RESERVATIONS are REQUIRED!

Dinner will be served between 12pm and 6pm.

Reservations will be taken on the hour with a 2 hour rotation.

