

Appetizers

select one

Tomato juice

Cream of pumpkin soup

Butternut squash ravioli, amoretto cream, toasted almonds

Roasted pear with goat cheese, wrapped in bacon, honey glaze

**Country pate` served with capers, whole grain mustard and parmesan
crostini**

Salads

select one

**Caesar ~ fresh romaine, garlic croutons, Tuscan Caesar dressing,
parmesan-reggiano waffle crisp**

**Harvest ~ garden greens with sliced apples, red onion, craisins,
crumbled bleu cheese & crushed walnuts, cranberry vinaigrette**

Entrees

*All entrees are served with fresh baked bread, flat bread crackers,
vegetable crudité's and your choice of two sides*

Oven Roasted Turkey

served with country stuffing, cranberry relish & turkey gravy 25.95

Atlantic Salmon

walnut encrusted, basil butter, lemon vinaigrette drizzle 33.95

Twin Filet Mignon

**two flame-grilled 5-ounce center cut *certified angus beef*
tenderloin *filets*, with a merlot demi sauce 38.95**

Chicken Francaise

**egg & cheese battered medallions of chicken breast
finished in a lemon, white wine and butter sauce 26.95**

Sugar Hill Crab Cakes

**two of our famous 4 oz. jumbo lump crab cakes studded with chopped
peppers, onions and seasonings, pan-fried, and served with the Inn's
tartar sauce 33.95**

Oven Roasted Duck

**semi de-boned white Peking duck half, maple walnut demi,
crushed walnuts 36.95**

Grilled Vegetable Lasagna

**grilled eggplant, peppers, red onions, asparagus, zucchini & squash
layered with spinach, pasta sheets and a ricotta & mozzarella filling
baked with a basil marinara 24.95**

Sides

All entrees are served with a choice of two sides

**mashed potatoes, candied sweet potatoes, mom's coleslaw,
string bean casserole, buttered sweet vanilla carrots**

Additional sides ~ 3.00

Children's Menu

Children's meals are served with choice of soup or Caesar salad.

Roasted Turkey Platter

served with stuffing, gravy and choice of two sides 16.95

Chicken Franchise

served in a lemon-butter sauce, with choice of two sides 16.95

Filet Mignon

flame-grilled 5-ounce center cut filet with choice of two sides 16.95

Sugar Hill Crab Cake

a 4-ounce crab cake, tartar sauce, with choice of two sides 16.95

Pasta

linguini with marinara or butter sauce, choice of two sides 16.95

Desserts

Pumpkin pie topped with fresh whipped cream 5.45

**Home-made apple crisp, butter-oatmeal topping,
caramel sauce 5.95**

White chocolate banana bread pudding with fosters sauce 6.25

Vanilla Ice cream, single scoop ~ 3.50, double scoop ~ 5.00

Small Plate Desserts

For those who just need a few forkfuls of something sweet...

Pumpkin cheese cake, caramel sauce, whipped cream 3.50

**Black Forrest brownie ~ filled with port wine cherries, raspberry
sauce, whipped cream 4.00**

Carrot "cup" cake ~ cream cheese icing, candied pecan 5.00

Happy Thanksgiving... a time for gratefulness

Thanksgiving is a time when we gather with friends and family to celebrate the love that binds us all together and to be thankful for the many blessings that we've received. I am blessed with all of you selecting my Inn to celebrate this holiday... thank you! My wish for you is that we may all hold on to that spirit of gratefulness each and every day of the year.

Thanksgiving is also a time filled with traditions... for many of you dinner at the Inn at Sugar Hill has become a Thanksgiving tradition. This year's menu at the Inn is studded with memories of my family's Thanksgiving table from my youth; the tomato juice, vegetable crudities, and my mom's coleslaw.

Lastly, I am very grateful for my staff. The dining room staff you see and know, but I have many people behind the scenes in the kitchen helping me. Johnnie and Gerald preparing the salads and desserts, as well as keeping us all laughing through the day, Charlie working on the line with me, and Mike and Rollin making sure the dishes are sparkling clean. From all of us...Happy Thanksgiving.

Larry Boylan, Owner/Chef