

# RAW BAR

EAST & WEST COAST OYSTER SELECTIONS	CHERRY STONE CLAMS	CHILLED SHRIMP COCKTAIL	COLOSSAL CRAB COCKTAIL	CHILLED MAINE LOBSTER TAIL	ALASKAN KING CRAB LEG
16/31	11	18	19	34	25

RAW BAR SELECTIONS SERVED WITH BLUE BELL INN'S ASSORTED SAUCES AND LEMON WEDGES

## PETITE SEAFOOD PLATEAU, 65

(3) East & (3) West Coast Oysters, (3) Cherry Stone Clams, (6) Jumbo Shrimp Cocktail, (6) PEI Mussels, (½) Maine Lobster Tail, Snow Crab Claws, Blue Crab Claws

## SIGNATURE SEAFOOD PLATEAU, 130

(6) East & (6) West Coast Oysters, (6) Cherry Stone Clams, (12) Jumbo Shrimp Cocktail, (16) PEI Mussels, (1) Maine Lobster Tail, Snow Crab Claws, King Crab, Blue Crab Claws, Crab Cocktail, Clam Ceviche

All Items From The Raw Bar Can Be Prepared Gluten Free

### TO BEGIN

Lobster & Sweet Potato Bisque

Fresh Maine Lobster, Chives

Wild Mushroom Soup

Kennett Square Mushrooms, Truffle Oil

Caesar Salad

Hearts of Romaine, Parmigiano-Reggiano, Herb Crostini

Arugula Salad

Shaved Vegetables, Red Onion, Locatelli Cheese, Lemon Poppy Seed Vinaigrette

Seared Ahi Tuna

Sesame Glazed Soba Noodle, Pickled Vegetables

Bruschetta & Hummus “Toast”

Sun-Dried Tomato, Cerignola Olives, Crispy Chick Peas

Lamb Bolognese

Fettuccine, White Wine, Tomato, Aromatics

### ENTREES

Traditional Roasted Turkey

Cornbread Stuffing, Whipped Potatoes, Green Beans, Cranberry Sauce, Gravy

Applewood Smoked Ham

Cornbread Stuffing, Whipped Potatoes, Green Beans, Cranberry Sauce, Gravy

Prime Rib

Whipped Potatoes, Green Beans, Frizzled Onions, Beef Au Jus

Braised Short Rib

Whipped Potatoes, Roasted Vegetables, Red Wine Jus

Barbecue Salmon

Parmesan Grits Cake, Rainbow Swiss Chard with Bacon, Blackberry Barbecue Sauce

Branzino

Toasted Israeli Couscous, Caramelized Fennel & Onion, New Zealand Mussels, Roasted Tomato Broth

Butternut Squash Risotto

Golden Raisins, Toasted Almonds, Sage

8 oz. Center Cut Filet Mignon

Whipped Potatoes, Haricots Verts, Garlic Herb Butter (\$10 supplemental)

## DESSERTS

Pumpkin Cheesecake

Sweet Potato Pie & Toasted Marshmallow

Chocolate Pecan Bar

Apple Cranberry Crisp

Chocolate Chip Bread Pudding

HAPPY THANKSGIVING  
FROM THE BLUE BELL INN

\$49 Per person  
+ Tax and Gratuity

Hot Tea & Coffee Included

\* This Menu Item Can Be Prepared Gluten Free | Parties Of 8 People Or More Will Be Charged A 20% Gratuity

# Happy Thanksgiving from Blue Bell Inn

## Children's Selections

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### First Course

#### Roasted Turkey Dinner

Whipped Potatoes, Cornbread Stuffing, Green Beans, Cranberry  
Relish & Gravy

#### Prime Rib

Whipped Potatoes & Green Beans

#### Applewood Smoked Ham

Whipped Potatoes, Cornbread Stuffing, Green Beans & Cranberry  
Relish

#### Penne Pasta

Tossed with Butter or Homemade Marinara

### Second Course

#### Vanilla or Chocolate Ice Cream

Chocolate Sauce & Rainbow Sprinkles

\$18pp