

Villari's Lakeside Thanksgiving Day Feast

We welcome you and your family to *Villari's Lakeside* for our Thanksgiving Day Feast.
We ask that you please be patient as all entrées are prepared to order.

APPETIZERS

Fried Mozzarella

Mozzarella cheese stuffed with basil and plum tomato, breaded and pan-fried, served with marinara sauce. 11

Crab Cake Bites

Petite coconut crusted crab cakes served over baby spring mix with tartar sauce remoulade and a zesty cocktail sauce. 14

Pan-fried Calamari

An Italian classic, fried tender squid with a pesto aioli and zesty tomato sauce. 15

Jumbo Shrimp Cocktail

Five jumbo shrimp, served chilled in a martini glass with fresh tomato cocktail sauce. 15

Seafood Bisque

Delicious, rich and creamy soup enhanced with morsels of lobster & crabmeat. Cup 7 / Bowl 10

Cheese Steak Egg Rolls

Traditional Philly steak sandwich wrapped with an Asian twist. 15

Steamed Mussels or Clams

Prince Edward Island mussels or tender littleneck clams available in red sauce, white sauce or fra diablo style. 15

Seafood Delight

Baked Clams casino, bacon wrapped scallops and crab imperial stuffed mushrooms. 15

Italian Delight

Prosciutto, capicola, sharp provolone, sopressato, roasted red peppers, fresh mozzarella cheese, marinated artichoke hearts, green and black olives. 14

Arancini di Riso

Fried rice balls coated with breadcrumbs, said to have originated in Sicily in the 10th century. Arancini are filled with ground beef in a tomato sauce, mozzarella cheese, grated cheese and sweet peas. 10

Long Hot Peppers

Stuffed with sharp provolone cheese and sliced prosciutto, roasted with garlic and olive oil. 12

Entrées are prepared to order and accompanied by Turkey Orzo Soup and Rustic Italian Bread.

Family Style Turkey Feast (min. 8 people*)

Our Thanksgiving Day Feast includes whole roasted turkey carved table-side, served with sweet and mashed potatoes, homemade stuffing and gravy, cranberry sauce, medley of peas, carrots and corn. Your meal comes complete with pumpkin pie, coffee and soft drinks. *Minimum of 8 people required for the family style, add any specialty dessert for \$5.
*39.95 Adults / 19.95 Children (12 yrs. & under)

Honey Glazed Spiral Ham

Served with pineapple salsa, sweet potatoes, homemade stuffing and fresh vegetables. 26

Chicken Parmigiana or Veal Parmigiana

Breaded and pan fried, topped with our basil marinara sauce and mozzarella cheese and served with a side of pasta. 30 / 32

Rack of Lamb

Roasted with Dijon mustard crust, rosemary and garlic, finished with a cabernet sauvignon reduction, served with roasted garlic mashed potatoes. 38

Encrusted Salmon

Macadamia nut encrusted salmon filet topped with a tomato mango salsa served over sautéed Arugula salad. 31

Butternut Squash Ravioli

Homemade raviolis topped with a roasted red pepper cream sauce with a hint of sage and roasted garlic. 28

Filet Sinatra

Ten oz. char-grilled Filet Mignon topped with jumbo shrimp, lump crabmeat and delicious mushroom Marsala reduction. 45

Prime Rib of Beef (Gluten-Free)

16.0 oz. cut of seasoned Prime Rib of Beef slow roasted in its own scrumptious natural pan juices, served with fresh vegetables and roasted garlic mashed potatoes. 37

Traditional Roasted Turkey Platter

Served with sweet and mashed potatoes, homemade stuffing and gravy, cranberry sauce, medley of peas, carrots & corn. 29

Seared Tuna

Fresh tuna steak seared and topped with roasted red peppers and garden spinach. Jumbo lump crabmeat and marinated cherry tomatoes. 35

Jumbo Lump Crab Cakes

Two (4 oz.) pan seared lump crab cakes dressed with a delicious lobster brandy sauce, served with mashed potatoes and sautéed baby vegetables. 37

Penne alla Vodka Blush

Sautéed with garlic and marinara sauce with a splash of vodka, folded into a pink cream sauce topped with char-grilled chicken breast. 30

Risotto Pescatore

Jumbo shrimp, sea scallops and lump crabmeat prepared with fresh plum tomato marinara or sautéed garlic and olive oil simmered in Italian rice. 38

Chicken Sinatra or Veal Sinatra

Sautéed with jumbo shrimp, jumbo lump crabmeat, shitake mushrooms and Sicilian olives finished with a bourbon veal demi-glace served w/roasted garlic mashed potatoes. 36 / 38

DESSERTS

Light Side of the Moon

Fudge cake made with fresh raspberry, filled with white chocolate mousse, and covered with butter cream icing. 8

Dark Side of the Moon

Rich fudge cake soaked with coffee liqueur, filled with chocolate mousse, and iced in whipped dark chocolate. 8

Chocolate Velvet Cheesecake

French cheesecake covered in a blanket of dark chocolate ganache and finished with chocolate rosettes. 8

Carrot Cake

Moist carrot cake made with cinnamon, fresh carrots, nutmeg, brown sugar, and roasted walnuts, finished with cream cheese icing. 8

Homemade Tiramisu

Whipped mascarpone cheese and Grand Marnier liqueur, layered lady fingers macerated in espresso. 9

Warm Apple Cobbler

Made with sliced apples and baked with cinnamon streusel topped with vanilla ice cream and whipped cream. 9

All Children's meals include Turkey Orzo Soup, Vanilla Ice Cream and Soft Drinks or Juice. 18

Honey Glazed Ham

Served with sweet potatoes and fresh sautéed vegetables.

Traditional Turkey Platter

Served with homemade stuffing & gravy, sweet & mashed potatoes, corn and cranberry sauce.

Children's Chicken Fingers

Served with French fries and honey mustard dressing.

Children's Chicken Parmigiana

Pan fried and served with a side of pasta.

Cheese Ravioli

Served with homemade sauce & meatballs.

A suggested gratuity of 20% will automatically be added to parties of 8 or more

All Groupon Vouchers, Living Social Vouchers, Local Flavor Vouchers, Coupons and Special Promotions are not valid on Thanksgiving (11/25/21)

Check out our extensive list of craft beers and wines located on the opposite side of menu.

Turkey Day!