

CALANDRA'S®

MEDITERRANEAN GRILL

Thanksgiving Special Menu

THURSDAY, NOVEMBER 26, 2020 | \$65.00 PP (+tax & gratuity)

Choose one from each category:

1st Course - Appetizer

CUP OF BUTTERNUT SQUASH SOUP

STUFFED PEPPER

with ground turkey and wild rice in a marinara sauce

CRAB CAKE

drizzled with whole grain mustard sauce

VEGETABLE RISOTTO

COLD ANTIPASTO

fresh mozzarella, tomato, prosciutto, artichokes hearts, and roasted peppers

FRIED CALAMARI

with side of tomato and ginger sauce

2nd Course - Salad

CAESAR SALAD

with homemade croutons and shaved Parmesan

AUTUMN SALAD

with shaved cabbage, golden raisins, onions, grape tomatoes, walnuts, dried cherries, finished with a black pepper blue cheese dressing

HOUSE SALAD

red leaf with tomato, cucumber, shredded carrots and onions in a house vinaigrette

3rd Course - Pasta

PUMPKIN RAVIOLI - with porcini mushrooms in a creamy amaretto sauce topped with roasted almonds

PENETTE CALANDRA - penne pasta, arugula, sun-dried tomatoes, mushrooms and pignoli nuts in a garlic & oil

PENNE VODKA - penne pasta, cherry tomato and peas in a pink vodka sauce

RIGATONI BOLOGNESE - rigatoni pasta in a braised meat sauce

4th Course - Main

ROASTED SLICED TURKEY BREAST - stuffing, sweet mashed potatoes, gravy, cranberry sauce and string beans

GRILLED PRIME RIB - garlic mashed potatoes, sweet corn, carrots

GRILLED TUNA - mushroom risotto, with corn, cucumber, tomato and peach caponata

BROILED SALMON - broccoli rabe, sautéed shrimp and cannellini beans, garlic mashed potatoes

SAUTÉED CHICKEN - mushrooms, Italian sausage, sage, cherry wine demi glaze, sweet mashed potatoes, broccoli, carrots

5th Course - Dessert

TIRAMISU STYLE CAKE

PUMPKIN PIE

PECAN PIE

with scoop of vanilla gelato

RASPBERRY CHOCOLATE MOUSSE

RICOTTA CHEESECAKE

WARM APPLE PIE

with scoop of vanilla gelato

Coffee, tea, and sodas included

Alcoholic drinks, bottle of water, wine, cappuccino or espresso are available at additional charge.