

Happy Thanksgiving

Four Course Fixed Price (Includes Soup, Salad, Entree plus Dessert)

or

a la carte (Includes Salad and Entrée)

Featured Drinks

(Not included in Fixed Price)

Cameron Lemonade – Vodka, Chambord, Lemonade ~ 8

Poinsettia – Grand Marnière, Champagne, Splash of Cranberry ~ 8

Pumpkin Pie Martini – Pumpkin Spice, Baileys and Half and Half ~ 8

Rum-Spiced Cider – Apple Cider and Captain Morgan's Rum ~ 8

Fireball Cider Martini – Apple Cider and Fireball Cinnamon Whisky ~ 8

Oban – Single Malt Scotch Neat ~ 17

Knob Creek Bourbon – Small Batch Kentucky Bourbon ~ 10

Soup and Salad

A Soup or Salad is Included with Entrées ordered A la Carte
Fixed Price Option includes both Soup and a Salad Selection

Butternut and Apple Bisque – Creamy Roasted Butternut
Squash and Apples Scented with Fall Spices ~ 6

Cranberry Aspic Salad - Chopped Cranberries with Walnuts,
Grapes, Pineapple, Apples and Celery ~ 6

Mixed Green Salad – Mesclun Mixed Greens with Feta
Cheese, Tomatoes & Balsamic Vinaigrette ~ 6

Pear and Arugula – Baby Arugula Served with Candied Pears,
Crisp Bell Pepper and Gorgonzola Vinaigrette ~ 6

Entree Selections

Entrees are served with Chef's Choice of Starch and Holiday Vegetables
a la Carte / Prix Fixe

Slow Roasted Turkey ~ 29/40

Roasted Turkey with Sweet and Mashed Potatoes, Baked Corn, Chef's
Vegetables, Gravy, Cranberry Relish, and Dressing

Pesto Tapenade Broiled Tilapia ~ 29/40

Fresh Tilapia Filet topped with a Pesto and Panko Crust, Broiled to
perfection, and finished with Mixed Olive Tapenade

Smoked Beef Brisket ~ 30/41

Dry Rubbed and House Smoked Beef Brisket with Spiced Blueberry
Barbeque Sauce

Pepper Dusted Pork Tenderloin ~29/40

Pan Seared Black Pepper Crusted Pork Tenderloin Medallions paired with
our Tart Cherry and Cabernet Reduction

Desserts

Pumpkin Mousse Trifle- Whipped Pumpkin Mousse Layered with
Spiced Sponge Cake and Ginger Snap Cookies ~ 8

Pear-Apple Crisp a la Mode - Fresh Apples, Pears and
Cranberries Seasoned with Orange Zest and Cinnamon with Oatmeal
Crumb Topping and homemade Caramel Ice Cream~ 8

Snickers Ganache Torte - A Silky Rich Dark Chocolate Ganache
made with Snickers bars and peanuts in a Crunchy Brown Sugar Crust ~ 8

6% Sales Tax and 20% service fee will be applied to all checks
Sorry No Substitutions or Alterations
No Split Entrees - One Check per Table

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of food-borne illness, especially if you have certain medical conditions.

Vegetarian Entrée

Moroccan Garbanzo Stew

26/37

Roasted Garbanzo Beans tossed with Garden Vegetables, Cumin, Saffron, and a pinch of Cinnamon, finished with Wilted Spinach and served over a Parmesan Polenta Cake

Children's Menu

(Plus Tax and Service Fee)

Salad

(included)

Apple Sauce

Entrée

Child's Portion -

22

Turkey Entrée with Dressing, Cranberry Sauce, Whipped Potatoes, Corn Pudding, Roasted Sweet Potatoes and Brown Butter Green Beans

Coffee Drinks

Cameron Coffee

8

Grand Marnier, Kahlua, Bailey's Irish Cream & Coffee

Hot Nutty Irishman

8

Bailey's Irish Cream, Frangelico & Coffee

French Kiss

6

Chambord & Homemade Hot Chocolate

Nuts and Berries

8

Frangelico, Chambord, & Coffee

Godiva Coffee

8

Godiva Chocolate Liqueur & Coffee



Cameron Estate Inn & Restaurant

Thanksgiving

Cameron Estate Inn
1855 Mansion Lane
Mount Joy, PA 17552
www.cameronestateinn.com
(717) 492-0111