Happy Thanksgiving

$32 Two Course Fixed Price
(Includes Salad and Entree)

$40 Four Course Fixed Price
(Includes Soup, Salad, Entree plus Dessert)

Featured Drinks
(Not included in Fixed Price)

Cameron Lemonade — Vodka, Chambord, Lemonade ~ 9
Poinsettia — Grand Marnière, Champagne, Splash of Cranberry ~ 9
Rum-Spiced Cider — Apple Cider and Captain Morgan’s Rum ~ 9
Vineyard Martini — Vodka, Moscato wine & Lemonade ~ 9
Oban — Single Malt Scotch Neat ~ 17
Knob Creek Bourbon — Small Batch Kentucky Bourbon ~ 10

Dinner

Soup

Butternut and Apple Bisque — Creamy Roasted Butternut Squash and Apples Scented with Fall Spices

Salad

Cranberry Aspic Salad - Chopped Cranberries with Walnuts, Grapes, Pineapple, Apples and Celery
Mixed Green Salad — Mesclun Mixed Greens with Feta Cheese, Tomatoes & Balsamic Vinaigrette

Pumpkin Spinach Salad — Baby Leaf Spinach, Apples, Pecans, Dried Cranberries, Topped with Spiced Pumpkin Vinaigrette

Entree Selections

Entrees are served with Chef’s Choice of Starch and Holiday Vegetables

Slow Roasted Turkey — All White Turkey Breast Served with Mashed Potatoes, Roasted Sweet Yams, Baked Corn Custard, Balsamic Green Beans, Dark Meat Stuffing, and Gravy
Cranberry Bacon Broiled Tilapia — Panko Bread Crumb Topped Tilapia Broiled and Finished with Cranberry-Bacon Jam, Served with Chef’s Vegetables
Pan Seared Filet of Beef — 6 oz Tenderloin Steak Topped with Horseradish-Bourbon Cream Sauce, Served with Buttery Whipped Potatoes, Chef’s Vegetables
Stuffed Acorn Squash (vegan) — Roasted Acorn Squash Stuffed with Garbanzo Beans, Dried Fruits, And Apples, Served with Chef’s Vegetables and Almond Rice

Desserts

Traditional Pumpkin Pie - Whipped Pumpkin Mousse Layered with Spiced Sponge Cake and Ginger Snap Cookies
Apple Pandowdy a la Mode — A Pennsylvania Dutch Dessert with Apples, Orange Zest and Cinnamon with Crumbled Pastry Topping and Vanilla Ice Cream
Chocolate Ganache Torte - A Silky Dark Chocolate Ganache Set in a Crunchy Brown Sugar Crust

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.
Children’s Menu
(under 12 years old)
$24 Four Course Fixed Price
(Plus Tax and Service Fee)

Starter
Applesauce
Salad
House Salad with Ranch Dressing

Entree
Child’s Portion – Turkey with Stuffing, Mashed Potatoes, Gravy, and Corn

Dessert
Ice Cream Sundae with Chocolate Syrup, Whipped Cream, and Topped with a Cherry

Coffee Drinks
Cameron Coffee
  Grand Marnier, Kahlua, Bailey’s Irish Cream & Coffee 8

Hot Nutty Irishman
  Bailey’s Irish Cream, Frangelico & Coffee 8

French Kiss
  Chambord & Homemade Hot Chocolate 6

Nuts and Berries
  Frangelico, Chambord, & Coffee 8

Godiva Coffee
  Godiva Chocolate Liqueur & Coffee 8

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