

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	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

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