

## *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*

Harvest Salad – Mixed baby greens with apples, sundried cranberries, toasted pecans, Belgium endive, Bleu cheese crumble, pomegranate dressing

Baby Spinach Salad – With hard cooked egg, candied bacon, roasted mushrooms, tomato, toasted pecans, crumbled goat's cheese balsamic dressing

## *Entree Selections*

Entrees are served with fresh rolls and butter, and Autumn root vegetables

Slow Roasted Turkey – All White Turkey Breast Served with Mashed Potatoes, Roasted Sweet Yams, Corn pudding, cranberry-clementine relish, Dark Meat Stuffing, and natural Gravy

Pan-seared Atlantic Salmon Filet –served with Rice pilaf, baby spinach and leek fondue

Prime Rib – 14 oz cut slow roasted, Served with Buttery Whipped Potatoes, Yorkshire pudding, horseradish jus

Stuffed Acorn Squash (vegan) – Roasted Acorn Squash Stuffed with Garbanzo Beans, Dried Fruits, And Apples, Served with apple – cranberry and mushroom quinoa pilaf

## *Desserts*

Traditional Pumpkin Pie- Classic Pumpkin Spices in a Traditional Sweet-pumpkin Custard Topped with Whipped Cream

Warm Apple Tart – A Pennsylvania Dutch Dessert with Apples, and vanilla bean ice cream, topped with caramel sauce

Chocolate Ganache Torte - A Silky Dark Chocolate Ganache Set in a Crunchy Brown Sugar Crust

Crème Brulee – A Rich Vanilla Flavored Custard Topped with a Contrasting Layer of Hard Caramel

6% Sales Tax will be applied to all checks  
Sorry No Substitutions or Alterations  
No Split Entrees

\* 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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