



Harbor Mist Restaurant



Thanksgiving Dinner Menu 2026

\$92 per person (plus tax & gratuity) Kids Menu Available Under 12 \$ 40

Appetizers

At The Table

House Made Hummus & Bread

Pumpkin Ravioli

Almond Cream, Cranberry Compote

Jumbo Shrimp Cocktail

Sicilian Ricotta Meatball

Eggplant Rollatini

Stuffed with Spinach & Ricotta Cheese

Roasted Indian Corn and Pumpkin Soup, Fall Spices w/ Pumpkin Seeds

Autumn Harvest Salad w/ Roasted Butternut Squash, Beets

Organic Arugula, Dried Cranberries, Toasted Pumpkin Seeds

Pickle Red Onions, Crumble Goat Cheese & Port Wine Vinaigrette

Chef Specialties

“Pilgrims Dinner”

Slow Roasted New Hampshire Turkey with Apple, Sage & Turkey Sausage Stuffing

Baked Candied Sweet Potatoes Casserole, Country Buttermilk Whipped Potatoes

Green Beans, Homemade Bourbon Cranberry Sauce & Giblet Gravy

Slow Braised Boneless Beef Short Rib

Creamy Cheese Polenta, Chianti Wine Sauce

Miso Glazed Salmon Fillet

Orzo Broccoli Rabe & Mushrooms Broth

Braised Premium Pork Ossobuco

Chorizo Whipped Potatoes

Slice Slow Roasted Prime Sirloin Steak

Whipped Potatoes, Mushrooms Chianti Sauce

Baked Fillet of Sole

Crabmeat, Shrimp, Crusted, Lobster Coral Sauce

Home Made Desserts

Caramel Cinnamon & Apple, Cake

Vanilla Ice Cream

Pumpkin Cheesecake

White Chocolate & Hazelnut Crusted, Apple Cider Glazed, Whipped Cream

Poppy Seed Bread Pudding w/Whipped Cream & Yuzu Sauce

Old Fashion Chocolate Bourbon Pecan Pie with Whipped Cream

Vanilla, Chocolate Ice Cream or Raspberry Sorbet

Coffee or Tea

We look forward to serving the traditional Thanksgiving feast at HARBOR MIST with delicious turkey & all the trimmings, plus many more scrumptious dishes, make your thanksgiving celebration special

by dining at HARBOR MISTRESTAURANTLLI.COM

Please notify server if you have any food allergies. Thank you !

2-hour seating for all parties!

Please Note There is a 3% Fee for All Credit Card Usage

Please Notify Server if You Have any Food Allergies Thank You