Thanksgiving Dinner at the Red Coach Inn

November 26, 2026

Starters

Coconut and Toasted Almond Shrimp
Crunchy Asian Tiger Shrimp with Spicy Orange Sauce - Winner of the Taste of Buffalo "People's Choice" Award 17

Baked Spinach and Artichoke Dip
Spinach, Romano Cheese, Artichoke Hearts and Roasted Red Peppers, Served with Grilled Italian Bread 15

Crab Cakes
Two 3oz. Maryland Style Lump Crab Cakes Paired with Chipotle Aioli 17

Calamari
Parmesan Dusted Fried Calamari Served with Our Red Sauce and Lemon 16

Shrimp Cocktail**
Chilled Poached Asian Tiger Shrimp and Cocktail Sauce 16

Stuffed Avocado**
Baked Avocado Halves Filled with Diced Tomatoes, Salsa and Cheddar Cheese 15

Soup

Butternut Squash
Cup 5 Bowl 8

French Onion Au Gratin
Cup 6 Bowl 9

Salads

Red Coach House Salad**
Sliced Strawberries, Almonds, Crumbly Bleu Cheese and Concord Grape Vinaigrette over Mixed Baby Greens 15

Blueberry Spinach Salad**
Savory Salad of Baby Spinach, Blueberries, Walnuts, Grape Tomatoes, Goat Cheese and Balsamic Vinaigrette Dressing 15

Caesar Salad
Romaine Lettuce, Garlic Croutons, Romano Cheese and Caesar Dressing 14
Add Anchovies 3
Add Grilled Chicken 8
Add Grilled Salmon 9
Add Grilled Shrimp 10

Finger Lakes Pear Salad**
Riesling Poached Pear, Candied Walnuts, Goat Cheese, Dried Cranberries, Bibb Lettuce Wedge and Maple Fig Dressing 17

Vegetarian

Stuffed Portobello Mushroom**
Diced Tomato, Spinach, Artichoke Hearts, Feta and Mozzarella Cheese Stuffed Portobello Mushroom Cap Served over Creamy Parmesan Risotto 23

Tuscan Vegetable Pasta
Broccoli, Spinach, Spanish Onions, Bell Peppers, Mushrooms, Shredded Mozzarella Cheese, Penne Rigate Pasta and Herbs with Our Red Sauce 23

Bruschetta Pasta
Diced Roma Tomatoes, Red Onions, Garlic, Fresh Basil, Olive Oil, White Balsamic Vinegar and Capellini Pasta, Topped wth Parmesan Cheese 21
Add Grilled Chicken 8

**Gluten Free

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Poultry

Turkey
Oven Roasted Turkey Breast with Classic Herb Stuffing, Sour Cream Chive Mashed Potatoes, Seasonal Vegetable Medley, Cranberry Sauce and Pan Roasted Gravy 34

Duck Breast**
Grilled Boneless Duck Breast with Plum Sauce, Served with Sweet Mashed Potatoes and Seasonal Vegetable Medley 45

Chicken French**
Sautéed Egg Dipped Boneless Chicken Breast, Artichoke Hearts, Garlic, Shallots and Parsley with Sherry Lemon Butter Sauce and Creamy Parmesan Risotto 28

Chicken Parmesan
Italian Breaded Boneless Chicken Breast Topped with Our Red Sauce, Mozzarella and Parmesan Cheese, Served over Pasta Pomodoro 32

Seafood

Cedar Salmon**
Cedar Plank Oven Roasted North Atlantic Salmon Fillet with Pecan Butter, Roasted Baby Red Potatoes and Seasonal Vegetable Medley 34

Scallops Florentine
Pan Seared Georges Bank Sea Scallops, Baby Spinach, Diced Tomatoes, Fresh Mozzarella Cheese, Shallots, Parsley and Capellini Pasta in Garlic Cream Sauce 44

Shrimp Blush
Sauteed Asian Tiger Shrimp, Diced Tomatoes, Mushrooms, Asparagus, Roasted Red Peppers and Capellini Pasta in Tomato Blush Sauce 36

Baked Haddock**
Baked Haddock with Fresh Tomato Basil and Parmesan Topping, Served with Wild Mushroom Risotto and Vegetable Medley 30

Butcher's Block

Ham
Smoked Applewood Ham with Pineapple Ginger Sauce, Classic Herb Stuffing, Sour Cream Chive Mashed Potatoes, Seasonal Vegetable Medley, Cranberry Sauce and Pan Roasted Gravy 34

Pork Chop
Breaded 12oz Porterhouse Style Pork Chop Topped with Applesauce, Served with Sweet Mashed Potatoes and Vegetable Medley 34

Filet Mignon**
8oz Center Cut Filet Mignon Steak with Balsamic Demi-Glace, Roasted Baby Red Potatoes and Seasonal Vegetable Medley 65

New York Strip**
Grilled 12oz Center Cut New York Strip Steak, Served with Blistered Asparagus and Sour Cream Chive Smashed Potatoes 49

Meatloaf
Home-Made Meatloaf with Mushroom Demi-Glace, Sour Cream Chive Smashed Potatoes and Seasonal Vegetable Medley 26

Desserts

Cherry Crème Brulée	12.00
Cranberry Orange Bread Pudding	12.00
Apple Streusel Pie	12.00
Pecan Pie	12.00
Pumpkin Pie	12.00
Pumpkin Cheesecake	12.00
Brownie Cheesecake	12.00
Strawberry Swirl Cake	12.00
Chocolate Oblivion**	12.00

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