



Thanksgiving Menu

All Thanksgiving entrées include the soup and salad bar, assorted breads, and a dessert buffet.

Salad Bar:

Mixed field greens, chopped romaine, baby spinach, tomatoes, cucumbers, carrots, red onion, radishes, pickled red beets, chick peas, hard-boiled eggs, shredded cheese, and assorted dressings. Also includes a trio of composed salads: Apple Cranberry Pecan Salad, Broccoli Salad, and a Kale Butternut Squash Salad.

Soups:

Cream of Butternut Squash & Chicken and Corn

Dessert Buffet:

Carrot cake, chocolate cake, pumpkin pie, classic cheesecake, pumpkin cheese cake, cookies, brownies, and a warm apple crisp.

Salad, Soup & Dessert Bar only \$12.95

Entrées:

Classic Turkey Dinner \$29

Slow roasted turkey breast, braised leg and thigh meat, bread stuffing, garlic mashed potatoes, sweet yams, green beans & baby carrots, turkey velouté, and cranberry relish.

Kids' Turkey Dinner \$15

Slow roasted turkey breast, braised leg and thigh meat, bread stuffing, garlic mashed potatoes, sweet yams, green beans & baby carrots, turkey velouté, and cranberry relish.

Baked Ham \$26

Sliced brown sugar and Dijon mustard glazed ham served with green beans & carrots and au gratin potatoes. Finished with a pineapple citrus glaze.

Kids' Baked Ham \$15

Sliced brown sugar and Dijon mustard glazed ham served with green beans & carrots and au gratin potatoes. Finished with a pineapple citrus glaze.

Grilled Rack of Lamb Chops \$33

Marinated lamb chops char-grilled and served with rosemary mashed potatoes, sautéed asparagus, and a Dijon-red wine demi-glace.

Apple Chutney Pork Chop \$27

Grilled prime pork chop served with sweet potato mash, roasted broccoli, and an apple-cranberry chutney.

New York Strip Steak \$31

Hand-cut 12oz. New York strip char-grilled and served with roasted garlic mashed potatoes, green beans & baby carrots, and bordelaise jus.

Surf & Turf \$42

Grilled petite filet mignon and your choice of pan-seared diver scallops or a broiled lobster tail. Served with au gratin potatoes, sautéed asparagus, and fried leeks. Finished with a buerre blanc sauce.

Crab & Lobster Topped Halibut \$35

Pan-seared halibut topped with crab & lobster meat. Served with roasted fingerling potatoes, sautéed asparagus, and a dill lemon butter sauce.

Stuffed Roasted Butternut Squash \$24

Half of a roasted butternut squash stuffed and baked with quinoa, kale, cranberries, garbanzo beans, and feta cheese.