



Thanksgiving Menu

*All Thanksgiving entrées include the soup and salad bar.
Also includes a house made bread pudding display.*

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 duo of composed salads.

Soups:

Pumpkin Butternut Squash Bisque & Spicy Italian Sausage

Entrées:

Classic Turkey Dinner \$31

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

Kids' Turkey Dinner \$17

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

Baked Ham \$26

Honey and Dijon mustard glazed ham served with green beans & carrots and sweet potato au gratin.

Kids' Baked Ham \$16

Honey and Dijon mustard glazed ham served with green beans & carrots and sweet potato au gratin.

Blackened Ribeye \$34

14oz Blackened ribeye served with a Tasso ham risotto and sauteed broccoli.
Finished with a blue cheese crust.

Surf & Turf \$TBD

Grilled petite filet mignon with a lobster tail.
Served with garlic mashed potatoes, sautéed asparagus, and bearnaise sauce.

Maple Pecan Crusted Salmon \$29

Pan-seared salmon topped with crushed pecans and a maple glaze. Served with dauphinoise potatoes and brussel sprouts in a hot bacon dressing. Finished with a maple glaze.

Butternut Squash Raviolis \$22

Raviolis served over a pumpkin cream sauce with roasted brussel sprouts, root vegetables and dried cranberries. Topped with crushed toasted pecans and served with flash fried pita chips.

Apple Cranberry Fennel Sausage \$25

House made apple cranberry fennel sausage served with butternut squash raviolis,
pumpkin cream sauce, roasted brussel sprouts and dried cranberries.
Topped with crushed toasted pecans.