

THANKSGIVING FEAST



Whole Sage Roasted Turkey & Cranberry Relish
Herb Encrusted Prime Rib with Au Jus & Creamy Horseradish

Paired with house favorites...

Fresh Kale Salad with Lemon & Red Chile Dressing
Beet Salad Tossed with Champagne Dressing & Gorgonzola Crumbles
Sweet & Tart Citrus Salad

Traditional Relish Tray & Anti Pasto Display
House Smoked Salmon Fillet - Jalapeno, Lemon Caper, Teriyaki
Assorted Cheese Platter w/ Stone Ground Crackers
Colorful Three Bean Salad Marinated with Italian Vinaigrette

Jumbo Shrimp Cocktail
House Baked Focaccia Bread & Sweet Honey Butter

Enjoy these seasonal sides...



Creamy Fall Risotto with Seasonal Herbs
Savory Bread Pudding Stuffing
Roasted Root Vegetable Medley
Fluffy Whipped Potatoes with Gravy
Grilled Elk-White Cheddar-Jalapeno Sausage
Grilled Wild Boar-Spiced Apple Sausage



Drunken Mushrooms Sautéed in Brandy and Dusted with Pecorino cheese

Save room for the best...

Pumpkin Pie, Southern Pecan Pie, Cheese Cake, Spiced Rum Cake,
Bread Pudding with Bourbon Caramel Sauce
Chocolate Mousse Cake, Cardamom Rice Pudding

Thursday, November 24th – Seatings begin at 1:00 – Please call for reservations

Adults \$28 Seniors \$25 Children \$16 5& Under Free