

NOVEMBER 28, 2024

THANKSGIVING DINNER

AVAILABLE 12:00 PM TO 7:00 PM

THREE-COURSE PRIX FIXE MENU

First Course

CHOOSE ONE

GRILLED PEACH SALAD

Juicy grilled peaches, tossed with goat cheese, candied pecans and our holiday dressing, served over a bed of crisp organic greens.

KALE CAESAR SALAD

Shredded kale, dried cranberries, shaved Parmesan, with Caesar dressing, and topped with croutons.

HOLIDAY SALAD

Mixture of fresh greens, dried cranberries, apples, pears, mandarin oranges, candied pecans tossed with our holiday dressing.

BUTTERNUT SQUASH SOUP

Second Course

CHOOSE ONE

TRADITIONAL TURKEY DINNER - 52.99

Roasted turkey, mashed potatoes, turkey gravy, green beans almondine, classic sourdough & herb stuffing and cranberry-orange relish.

PRIME RIB - 52.99

Oven-Roasted Certified Angus Beef® Prime Rib, served with asparagus and mashed potatoes. Creamy horseradish or Hennessy peppercorn sauce on the side.

ROASTED LAMB SHANK - 52.99

Slow-roasted lamb shank topped with mushroom demi-glaze, served with mashed potatoes and vegetable medley.

SEAFOOD TRIO - 52.99

Lobster tail, 3 shrimp and 3 scallops, served with risotto and asparagus.

Third Course

CHOOSE ONE

ASSORTED HOLIDAY DESSERT OPTIONS

