

NOVEMBER 27, 2025

# THANKSGIVING DINNER

AVAILABLE 12:00 PM TO 7:00 PM

# THREE-COURSE PRIX FIXE MENU

52.99 CASH / 55.11 CARD



### **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**



# TRADITIONAL TURKEY DINNER

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

### **PRIME RIB**

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**

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

### **SEAFOOD TRIO**

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



### ASSORTED HOLIDAY DESSERT OPTIONS







