

NOVEMBER 26, 2026

THANKSGIVING DINNER

AVAILABLE 12:00 PM TO 7:00 PM

THREE-COURSE PRIX FIXE MENU

54.99 CASH / 57.00 CARD

First Course

CHOOSE ONE

GRILLED PEACH SALAD

Juicy grilled peaches paired with tangy goat cheese and sweet candied pecans atop fresh organic greens. Served with our signature holiday dressing.

KALE CAESAR SALAD

Shredded kale tossed in our creamy Caesar dressing, finished with sweet dried cranberries and shaved parmesan.

HOLIDAY SALAD

A vibrant blend of fresh greens, sweet dried cranberries, crisp apple and pear slices and mandarin oranges. Finished with candied pecans and served with our signature holiday dressing.

BUTTERNUT SQUASH SOUP

Second Course

CHOOSE ONE

TRADITIONAL TURKEY DINNER

Herb-roasted turkey served with velvety mashed potatoes, savory turkey gravy, sautéed green beans, rustic sourdough-herb stuffing and a vibrant cranberry-orange relish.

PRIME RIB

Slow-roasted Certified Angus Beef® prime rib paired with tender asparagus and creamy mashed potatoes. Accompanied with creamy horseradish or a Hennessy peppercorn sauce on the side.

ROASTED LAMB SHANK

Slow-braised lamb shank finished with a rich mushroom demi-glaze, served alongside buttery mashed potatoes and tender asparagus.

SEAFOOD TRIO

Lobster tail accompanied by 3 shrimp and 3 pan-seared scallops, presented over a creamy risotto and topped with fresh asparagus spears.

Third Course

CHOOSE ONE

ASSORTED HOLIDAY DESSERT OPTIONS

www.goldengoosegrill.com

