

THANKSGIVING DINNER

THREE-COURSE PLATED DINNER

THURSDAY, NOVEMBER 28 | 2-6:30PM

FIRST COURSE

Choice of

CHOICE OF MIXED GREENS SALAD
BUTTERNUT SQUASH AND APPLE BISQUE

ENTRÉE COURSE

Choice of

TRADITIONAL TURKEY DINNER \$52.95

PRIME RIB \$62.95

SALMON EN CROUTE \$52.95

Spinach-Wrapped Filet, Topped with a Seafood Mousse, Baked in Puff Pastry

SERVED WITH THE FOLLOWING:

WHIPPED POTATOES

MAPLE GLAZED YAMS

BRUSSELS SPROUTS

Applewood Smoked Bacon and Crimini Mushrooms

CORNBREAD STUFFING

Chorizo and Shiitake Mushrooms

TURKEY GRAVY

CRANBERRY RELISH



PUMPKIN MOUSSE

Gingersnap Cookie

APPLE AND PEAR BREAD PUDDING

Bourbon Caramel Sauce

BROWNIE SUNDAE

Vanilla Ice Cream