

**THANKSGIVING DAY**

**NOV 25TH, 2021**

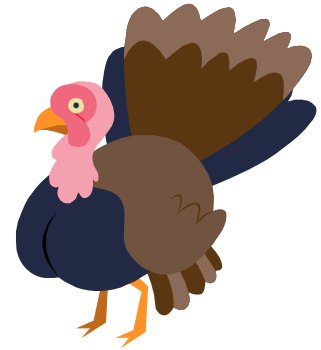
**HOURS : 12:00 PM TO 5:00 PM**

**RESERVATIONS RECOMMENDED**

**SEE BACK SIDE FOR FAMILY STYLE CARRYOUT OPTION**

**STARTERS**

**SOUP  
OR  
HOUSE GARDEN SALAD**



**FEATURED ENTRÉES**

**OVEN ROASTED NATURAL TURKEY**

Served with old fashioned mashed potatoes, pan gravy, sage dressing,  
baked yams, fresh sautéed green beans and fresh cranberry relish  
\$29 Children under 12 ....\$16

**ALASKAN SALMON**

Pan roasted with brown & wild rice, sautéed green beans and apple leek  
sauce  
\$34

**CERTIFIED ANGUS BEEF PRIME RIB**

Hand carved 12 oz portion of seasoned and slowly roasted natural beef  
prime rib served with gorgonzola Yukon gold potato gratin, sautéed  
green beans, herb garlic jus and creamy horseradish sauce  
\$42

**FEATURED DESSERT**

**PUMPKIN GINGERSNAP CHEESECAKE**

**ASK YOUR SERVER ABOUT GLUTEN FREE, VEGAN OR VEGETARIAN  
OPTION**