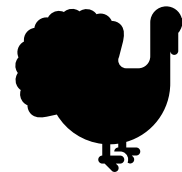


# THANKSGIVING FEAST 2022



*(Dine-in)*

## **-STARTER-**

### **SQUASH & APPLE BISQUE**

*With spiced crema*

OR

### **KALE & PEAR SALAD**

*With blue cheese, candied walnuts, dried cranberries & a white balsamic vinaigrette*

## **-ENTREE-**

ALL ENTREES SERVED WITH ROASTED GARLIC YUKON GOLD MASHED POTATOES & SAUTEED GREEN BEANS WITH APPLE-WOOD SMOKED BACON & CARAMELIZED ONIONS

### **ALE BRINED ALL-NATURAL TURKEY**

*With cranberry compote, traditional stuffing & turkey gravy*

*\$34 (12 and under kid's portion - \$17)*

### **CIDER GLAZED WILD PACIFIC SALMON**

*With apple-hazelnut relish*

*\$38*

### **HERB CRUSTED ANGUS BEEF PRIME RIB**

*With creamy horseradish & au jus*

*\$49*

### **SPICED HEIRLOOM SQUASH SAUTE**

*With roasted root vegetables, farm greens, cherry tomatoes & cider vinaigrette (vgn)*

*\$31*

## **-DESSERT-**

### **PUMPKIN SPICED CHEESECAKE**

*Hours: Noon to 5pm*

*Reservations Required – Seating is Limited*

*1520 NW Bethany Blvd Beaverton, OR 97006 Sunday-Thursday 11:30AM-9PM, Friday-Saturday 11:30AM-10PM*