

THANKSGIVING DAY

Nov 23, 2023

HOURS : 12:00 PM TO 5:00 PM

RESERVATIONS RECOMMENDED

SEE BACK SIDE FOR FAMILY STYLE CARRYOUT OPTION

THREE COURSE MEAL:

STARTERS

BUTTERNUT SQUASH BISQUE

OR

CAESAR

FEATURED ENTRÉES

OVEN ROASTED NATURAL TURKEY

Served with old fashioned mashed potatoes, pan gravy, sage dressing, baked yams, sautéed green beans and fresh cranberry relish

\$36

Children under 12\$17

ALASKAN SALMON

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

\$41

CERTIFIED ANGUS BEEF PRIME RIB

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

\$51

FEATURED DESSERT

PUMPKIN GINGERSNAP CHEESECAKE

ASK YOUR SERVER ABOUT GLUTEN FREE, VEGAN OR VEGETARIAN OPTION