

THANKSGIVING DAY MENU

STARTER: CHOOSE ONE

BUTTERNUT SQUASH BISQUE

POTATO BACON LEEK SOUP

CRAB BISQUE (ADD \$2)

RASPBERRY SALAD

Sweet baby greens, sundried cranberries, toasted walnuts, raspberries, and French goat cheese, served with raspberry walnut vinaigrette

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, carrots, and a cheddar jack cheese blend, served with your choice of Ranch, Bleu Cheese, 1000 Island, Caesar, Balsamic Vinaigrette, Raspberry, Sesame-Soy Vinaigrette, House Herb Vinaigrette or Honey Mustard dressing

CAESAR SALAD

Fresh cut hearts of romaine, sourdough croutons, and parmesan, tossed with classic Caesar dressing

ENTREES: CHOOSE ONE

ROASTED TURKEY - \$30

Slow roasted turkey topped with gravy, choice of white or dark meat

PRIME RIB - \$35

10oz Double R Ranch Prime Rib, served with au jus and creamy horseradish

HERB CRUSTED PORK LOIN - \$30

Apple cider brined roasted pork loin, topped with an apple-sage cream sauce

SIDES: CHOOSE THREE

WHIPPED POTATOES WITH TURKEY GRAVY

TRADITIONAL APPLE SAGE STUFFING

BAKED SWEET POTATO GRATIN

BRAISED GREEN BEANS WITH CARMELIZED ONIONS

LONG GRAIN RICE PILAF WITH PEPPERS, ONIONS AND HERBS

DESSERT: CHOOSE ONE

PUMPKIN PIE

NEW YORK CHEESECAKE