

Thanksgiving MENU



APPETIZER

Butternut & Apple Bisque \$10

Creamy Butternut Squash with Sweet Gala Apple & Spice Bisque

Beverage Suggestion: Cranberry Spritzer

ENTREE

Traditional Turkey Dinner \$36

Fresh Roasted Turkey Breast with Gravy, Herb Stuffing

Red Bliss Mashed Potatoes, Cranberry Sauce & Fresh Green Beans

Beverage Suggestion: Geyser Peak Chardonnay

Glass \$12 | Bottle \$60

Baked Stuffed Shrimp \$42

Jumbo Shrimp with a Homemade Seafood Stuffing

Red Bliss Mashed Potatoes & Fresh Green Beans

Beverage Suggestion: Chateau St. Michelle Riesling

Glass \$14 | Bottle \$70

Prime Rib Dinner \$48

12oz Slow Roasted Seasoned Prime Rib Served with Savory Au Jus

Red Bliss Mashed Potatoes & Fresh Green Beans

Beverage Suggestion: Cherry Pie Pinot Noir

Glass \$14 | Bottle \$70

DESSERT

Apple Blossom or Pumpkin Pie \$10

Laced with Caramel Sauce & Whipped Cream

Beverage Suggestion: Vanilla Pumpkin Spiced Latte \$14