



Thanksgiving Celebration!

Thursday, November 28th, 2024

Appetizer

Harvest Salad \$16

Mesclun Greens, Maple Roasted Butternut Squash, Toasted Pecans
Red Onion & Goat Cheese with Apple Cider Vinaigrette

Pan Seared Scallops with Butternut Squash Purée \$26

Seared Sea Scallops over a Butternut Squash Puree
Honey Balsamic Reduction, Apple Celery Slaw

Beverage Suggestion: Cranberry Spritzer \$14

Chateau St. Michele Riesling, Cranberry Juice, Fresh Pressed Lime Juice
Sparkling Water, Thyme

Entrée

Roasted Turkey Dinner \$36

Roasted Carved Turkey with Red Bliss Mashed Potatoes & Gravy
Herbed Stuffing, Cranberry Sauce & Garlic Butter Green Beans

Beverage Suggestion: Geyser Peak Chardonnay

Glass \$14 | Bottle \$70

Prime Rib Dinner \$48

12oz Slow Roasted Seasoned Prime Rib with Savory Au Jus,
Red Bliss Mashed Potatoes & Garlic Butter Green Beans

Beverage Suggestion: Cherry Pie Pinot Noir

Glass \$16 | Bottle \$80

Dessert

Apple or Pumpkin Pie \$10

Fresh Baked Apple or Pumpkin Pie with Whipped Cream

Ala Mode \$5

Vanilla Ice Cream & Carmel Sauce

Beverage Suggestion: Vanilla Pumpkin Spiced Latte \$14

Please alert your server to any allergies. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.