

Happy Thanksgiving

1st Course

Roast Pumpkin Bisque
ginger crema

Classic Ceasar Salad
*Crisp romaine/ceasar
dressing/croutons/Asiago/anchovies*

Parmesan Tater Tots
malt vinegar aioli

Five Onion Bisque
the original recipe

Crab Cake
*remoulade/wilted spinach/pommes frites
+ \$12 Supplement +*

Chilled Shrimp Cocktail
Classic cocktail sauce/remoulade/lemon

Fall Salad

*Roasted Fall vegetables/butter crunch lettuce/ candies pecans/ maple mustard
vinaigrette/crumbled blue cheese*

Entrée

Roast Tom Turkey

*sausage stuffing/creamy whipped potatoes/candied sweet potato casserole (pecan
topping)/butternut squash/green beans/cranberry sauce/rich pan gravy*

Crispy Skin Salmon
*Faroe Islands salmon/cous cous/peppita
remesco sauce/delicata//herb oil*

Grilled Tenderlion
*pommes puree/roasted fall
vegetables/cabernet demi glace/crispy
shallots
+ \$22 supplemental charge +*

Lion's Mane Mushroom Steak
*parsnip pear puree/peppita Romesco/garlic
spinach/*

Double Cut Pork Chop
*Marinated and grilled/bacon fat
spaetzle/Octoberfest demi-glace/green
apple cranberry slaw
+ \$15 Supplement +*

Dessert

**Classic French Apple
Pie**
Salted caramel ice cream
Maple Creme Brûlée
*whipped cream
+ Gluten Free +*

Classic Pumpkin Pie
whipped cream
Cookie Plate
*assorted house baked
cookies*

Pecan Pie
Salted Caramel Ice Cream
Mincemeat Pie
served warm

Children's Menu

Roast Turkey Dinner. \$25

If turkey is not your thing....

*We offer a choice of pasta with red sauce/hamburger or cheeseburger with french fries/pasta
Alfredo with chicken.....\$18*

Three Courses \$52