



Thanksgiving

MENU 2026

\$80.00 Per Person
\$40.00 For Children 11 & Under

A 20% Gratuity Will be Added to Parties of Six or More

APPETIZERS

*Additional Cost for Appetizers

Oysters Rockefeller (4)

Spinach, Watercress, Parmesan Cheese, Pernod, Panko Breadcrumbs, Fresh Lemon
\$20

Shrimp Cocktail (4)

Jumbo Shrimp, Horseradish, Cocktail Sauce, Fresh Lemon
\$18

Chicken Wings (8)

BBQ Sauce, Buffalo Sauce or Asian Style Sauce
Served with Celery and Carrot Sticks, Ranch or Bleu Cheese Dressing
\$16

Chicken Pot Pie Empanadas (3)

Chicken Breast, Mirepoix, Heavy Cream, Fine Herbs
\$16

FIRST COURSE

Please Choose One

Wedge Salad (GF)

Iceberg Lettuce, Bacon, Cherry Tomatoes, Dill, Everything Bagel Seasoning, Bleu Cheese Dressing

Roasted Beet and Goat Cheese Salad (GF)

Mixed Greens, Red Beets, Golden Beets, Strawberries, Blackberries, Crumbled Goat Cheese, Candied Walnuts, White Balsamic Vinaigrette

Classic Butternut Squash Soup (GF)

ENTRÉE COURSE

Please Choose One

Herb Roasted Free-Range Turkey

Served with Turkey Gravy, Homemade Cranberry Sauce, Sweet Potato Purée, Mashed Potatoes, Seasonal Vegetables, and Sausage-Sage Stuffing

Herb Roasted Prime Rib

Served with Au Jus, Horseradish Chive Cream Sauce, Mashed Potatoes, and Seasonal Vegetables

Apricot and Whole Grain Mustard Glazed Salmon

Served with Couscous and Brussel Sprouts

DESSERT COURSE

Please Choose One

Traditional Pumpkin Pie

Served with Vanilla Ice Cream and Whipped Cream

Traditional Apple Pie

Served with Vanilla Ice Cream and Whipped Cream

Brownie Sundae

Vanilla or Salted Caramel Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream, Maraschino Cherry, Toasted Almonds

