

# Thanksgiving Menu

THURSDAY, NOVEMBER 23, 2023

\$49 PER PERSON | \$21 TWELVE & UNDER | *(drinks not included)*

## Table Servings

*Each Table Will Be Served The Following*

**Seasonal Bread Basket**

**Roasted Brussel Sprouts**

**Mashed Potatoes**

**Honey Glazed Carrots**

## Appetizers

**Butternut Squash Bisque**

*Maple Crème Fraîche, Apple Granola*

**Wicked Shrimp**

*Spiced Batter, Cucumber Relish*

**Peanut Butter and Bacon**

*Apples, Jalapeno Jelly*

**Cranberry Apple Salad**

*Mix Greens, Apple, Goat Cheese, Raisins,  
Candied Walnuts and Cranberry Port Vinaigrette*

## Main Course

**Roasted Turkey Dinner**

*Cranberry Sauce, Apple Sauce Sage (Chicken)  
Stuffing, Gravy, Turkey Breast*

**Pan Seared Salmon \***

*Saute Spinach, Citrus Beurre Blanc*

**BBQ Steak Tips \***

*Mashed Potatoes, BBQ sauce*

**Caribbean Jerk Cauliflower Tacos**

*Avocado Crema, Pineapple Salsa, Shaved  
Lettuce, Cucumber Salad*

## Dessert Course

**Carrot Cake**

*Cream Cheese Frosting,  
Pineapple Caramel*

**Apple Cider Whoopie Pie**

*Caramel, Cinnamon Sugar*

**Chocolate Cake**

*Raspberry Coulis, Chantilly cream*

## Kids Options

**Turkey Dinner**

*Mash Potatoes, Carrots,  
Stuffing and gravy*

**Chicken Tenders**

*French Fries*

**Cheese Burger \***

*French Fries*

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if you or a member in your party has a food allergy.