

THANKSGIVING TAILGATE

THURSDAY, NOVEMBER 23

ADULTS \$69 | CHILDREN 5 - 11 \$35

CHILDREN 4 AND UNDER: FREE



CHILLED

Mixed Greens

Romaine, Grape Tomatoes, Cucumbers, Carrot, Pecans, Crispy Onions, Cranberries, Croutons, Parmesan, Cheddar, Olives, Caesar Dressing, Ranch Dressing, 1000 Island Dressing, Raspberry Vinaigrette

Shrimp Cocktail

Lemon, Cocktail Sauce

Maple Roasted Carrot Salad

Arugula, Goat Cheese, Almonds, Golden Raisins

Smoked Salmon

Sliced Tomatoes, Shaved Red Onion, Capers

Lentil and Kale Salad

Pepitas, Manchego, Butternut Squash

HOT

Honey and Sage Roasted Turkey Breast

Orange Cranberry Sauce

Hazelnut and Thyme Crusted Trout

Watercress, Charred Lemon Vinaigrette

Cider Brined Pork Loin

Roasted Figs and Pearl Onions

Yukon Gold Mashed Potatoes

Sage Giblet Gravy

Sweet Potato Casserole

Pecan and Brown Sugar Crumble

Sausage and Sage Stuffing

Roasted Baby Carrots and Brussels Sprouts

Balsamic Glaze

CARVING

Salt and Pepper Crusted Prime Rib

Au Jus, Horseradish Cream

Assorted House Baked Rolls

DESSERT

Pecan Tart | Pumpkin Tart | Apple Cranberry
Crumble | Caramel Pecan Cheesecake | Cookies
Chocolate Mousse | Seasonal Fruit Tart