

THANKSGIVING BUFFET

Adults **\$39.99** | Kids* **\$15.99**

(*ages 4-12) Children 3 and under are complimentary

STARTERS & SALADS

BIBB AND CITRUS SALAD

goat cheese, pomegranate,
blood orange, champagne vinaigrette

CAESAR SALAD

parmesan, house croutons

ULTIMATE WINTER SALAD

kale, pickled onions, shredded carrots, red cabbage,
roasted butternut squash, goat cheese, sunflower
seeds, maple red wine vinaigrette

SEASONAL FRESH FRUIT SELECTION

BREADS

sweet skillet corn bread, whipped butter, honey

BUTTERNUT SQUASH SOUP

toasted pepita seeds, crème fraîche

MAINS

CLASSIC BUTTER & HERB ROASTED TURKEY

ROASTED SALMON

caramelized fennel, tomato, capers, fresh herbs

GEMELLI PASTA

cremini mushrooms, sage cream sauce

ROSEMARY & GARLIC-RUBBED PRIME RIB

au jus, traditional gravy

KIDS MENU

CHICKEN NUGGETS

CLASSIC MAC & CHEESE

VEGETABLE CRUDITÉS CUPS

TATER TOTS

DESSERTS

OLD FASHIONED APPLE PIE

whipped cream

CHEESECAKE

cranberry & orange compote

CHOCOLATE MOUSSE

ASSORTED HOLIDAY COOKIES

TRADITIONAL PUMPKIN PIE

SIDES

CRISPY BRUSSELS SPROUTS

caramelized onions, smoked slab
bacon, citrus & maple vinaigrette

SWEET POTATO CASSEROLE

marshmallow

ORANGE HONEY-GLAZED CARROTS

fresh thyme

GREEN BEAN CASSEROLE

crispy onions

TRADITIONAL SAGE STUFFING

CREAMY MASHED POTATOES

RICE PILAF

CRANBERRY SAUCE

Sales taxes will be added to all checks

18% service charge will be added to all checks