



# Thanksgiving Dinner Menu

THURSDAY, NOVEMBER 23RD | 11:30 AM - 4:00 PM | GOLF CLUB

\$55.00++ ADULT, \$27.00++ CHILDREN 6-12 YEARS OLD

CHILDREN 5 & UNDER COMPLIMENTARY

## SOUP PRESENTATION:

Fall Spiced Butternut Squash Soup | Fennel, Apples, Toasted Pumpkin Seeds & Five Onion Soup – Beef and Port Broth, Parmesan Croutons, Grated Gruyere Cheese

## SEAFOOD PRESENTATION:

Shrimp Cocktail, Cold Water Oysters, PEI Mussels, Honey-Baked Salmon, Pickled Herring, Vodka Cocktail Sauce, Ginger Mignonette, Lemons, Hot Sauces, Saltine Crackers

## SALAD PRESENTATION:

International and Domestic Artisan Cheese Display  
Poached Pear, Apple, and Pecan Salad  
Classic Caesar Salad  
Roasted Mushroom and Fennel Salad

## HOT PRESENTATION:

Pan Roasted Great Lakes Pike – Pernod and Lemon Butter, Piperade Ragout  
Maple, Pecan, and Marshmallow Sweet Potato Casserole  
Buttery Yukon Gold Mashed Potatoes and Gravy  
Traditional Stuffing with Jones Sausage and Sage  
Charred Butternut Squash, Rutabaga, and Turnips – Hearty Herbs and Honey  
Loaded Green Bean Casserole – Crisp Green Beans, Cheesy Mushroom Sauce, Cheddar, Fried Onions  
Warm Assorted Dinner Rolls and Salted Butter

## CHEF ATTENDED CARVING PRESENTATION:

Oven Roasted Butter and Honey Basted Turkey, Nueske's Famous Smoked Ham  
Cranberry Jelly, Cranberry Preserves, Turkey Gravy, Gluten Free Gravy, Apple Raisin Chutney

## DESSERT PRESENTATION:

Pumpkin Pie, Apple Pie, N.Y Cheesecake,  
Assorted Desserts and Cookies, Petite Fours

