



THANKS GIVING DINNER

Thursday, November 23, 2017

Soup and Salads

Roast Pumpkin, Lemon Grass & Butternut Squash

Roasted Beet Root Salad

Mixed Greens, Cherry Tomatoes, Goat Cheese Crumble, Cucumber,
Oven Roasted Grapes Shallot Cranberry Dressing

Classic Caesar Salad

Crisp Romaine Lettuce, Herb Croutons,
Shaved Parmesan Cheese & Caesar Vinaigrette

Entrée

Butter Sage Roast Tom Turkey
with Corn Bread Stuffing, Giblet & Shallot Gravy

Mahi Mahi with White Wine Lemon Butter Sauce

Garlic and Parsley Mashed Potato

Maple Syrup Glazed Yams

Steamed Carrots & Broccoli

Dessert

Pecan Pie

Pumpkin Pie with Whipped Cream

Dark Chocolate Mousse

Assortment of Pastries

Fruit Salad with Dried Cranberries

\$39.00 plus gratuities.