

Thanksgiving 2019

Soups

Savory Squash Bisque

Chicken and Yellow Rice

Appetizers and Salads

Antipasto Display with Giardinair

Vegetable Crudités with Spinach and Herb Dip

Sliced Fruit Display

Domestic and Imported Cheese Display

Mixed Greens and Topping Bar

Caesar Salad

Thanksgiving Slaw

Steakhouse Potato Salad

Honey and Brown Butter Baked Brie with Pecans and Cranberries

Seafood

Fried Oysters

Smoked Salmon Display

Peel and Eat Shrimp

Stuffed Flounder with Lemon Caper Cream Sauce

From the Carving Board

Rosemary Crusted Prime Rib

Bourbon Glazed Pit Ham

Herb Roasted Turkey with Gravy

Additional Selections

Andouille Cornbread Stuffed Pork Roulade with Raspberry Jalapeño Sauce

Roasted Garlic Mashed Potatoes

Au Gratin Potatoes

Sweet Potato Casserole

Fresh Cranberry Sauce

Green Bean Casserole

Traditional Turkey Stuffing

Roasted Rainbow Carrots

Tortellini Primavera

Pancetta Glazed Brussels Sprouts

Lobster Macaroni and Cheese

Assorted Breads and Rolls

Chef's Selection of Holiday Desserts

For Reservations Please Call 352-383-4101

Adults \$59.95 plus tax and service charge

Children \$32.95(6-12)plus tax and service charge