

THANKSGIVING 2026

First Course

☐ House Salad with Balsamic Vinaigrette

Second Course

Choice of

☐ Heirloom Tomato Caprese Skewers
with Salami and Pepperoni

or

☐ Roasted Squash Bisque

Third Course

Choice of

Braised Short Ribs

Slow Cooked, Tender, Bone-In Short Ribs with a Rosemary Demi-Glace
Served Over Smoked Gouda Potato Puree and Roasted Rainbow Carrots

Turkey Roulade

Tender Turkey Breast Filled with Savory Cornbread and Sage Stuffing
Finished with a Gravy Drizzle
Served with Yukon Mashed Potatoes Green Beans Amandine and Cranberry Relish

☐ Seared Halibut

Buttery Halibut Filet, Seared and Finished with a Garlic & Thyme Cream Sauce
Served with Bacon and Carmelized Onion Risotto and Sautéed Baby Bok Choy

☐ Maple Bourbon Glazed Pork Chop

12oz Frenched Bone-In Pork Chop Smothered in a Sweet and Savory Maple Bourbon Glaze
Served with Spiced Sweet Potato Mash and Roasted Brussels Sprouts

Sundried Tomato Pesto Gnocchi

Tender Potato Gnocchi and Sautéed Spinach Tossed in a Rich Sundried Tomato Pesto
Topped with Toasted Pine Nuts and Grated Parmesan Cheese

Fourth Course

Choice of

Pumpkin Cheesecake ~ Chocolate Overload Cake
Apple Crumble Cheesecake ~ Peanut Butter Pie ~ GF Peanut Butter Pie

\$79.00 Plus Tax and 20% Service Charge

☐ Indicates Gluten Free

Consuming Raw or Undercooked Eggs, Animal Meats, Seafood or Shellfish
Could be Potentially Hazardous to Your Health