



Thanksgiving Day Menu 2026

RESERVATIONS BEGINNING AT 11:30AM- 6PM

FAMILY STYLE DINNER

\$86 PER ADULT, \$43 PER CHILD (AGES 4-10)

20% GRATUITY IS ADDED TO ALL PARTIES OF SIX OR MORE

FEATURED WINES

Reds -

Trenel Beaujolais Cuvee Rochebonne \$13
bing cherries, black plum, and red currants,
notes of vanilla cream and baking spices.

Luke Cabernet Sauvignon \$16
coffee-accented blackberry &
currant flavors, hints of cedar and smoke.

Whites -

Westmount Pinot Gris \$13
notes of white peach, mandarin orange,
honey, and a subtle hint of pineapple.

Evolucio Furmint \$11
akin to riesling, this Hungarian white is
bursting with citrus, green apples, apricots,
slightly off-dry, ripe with rich flavors.

FESTIVE COCKTAILS

Apple Spritz \$12

Wild Roots Organic apple & cinnamon Vodka,
topped with Lido vodka spiked lemonade soda

Pumpkin Espresso Martini \$14

Boyd & Blair espresso vodka, espresso,
maple-pumpkin simple & splash of Kahlua

Passionfruit Margarita \$14

Reale de Valle reposado tequila, fresh lime juice,
Chinola Passionfruit liqueur, triple sec & agave

FIRST TASTES

- Soups -

CHOICE OF ONE PER PERSON

Chicken & Fall Vegetable Soup
Butternut Squash Bisque

Shrimp Cocktail

SERVED FAMILY STYLE

lemon vinaigrette,
cocktail sauce

- Salads -

SERVED FAMILY STYLE

Classic Caesar Salad

Waldorf Salad

greens, apples, grapes, blue cheese crumbles,
candied walnuts, sherry-maple vinaigrette

THE MAIN EVENT

- Entrees & Sides -

SERVED FAMILY STYLE

Roasted Turkey & Pepper Crusted Filet Mignon

Classic Stuffing, Sherry Glazed Brussels Sprouts*, Green Bean Casserole*,

Maple & Marshmallow Baby Sweet Potatoes*, Fork Mashed Potatoes*,

Roasted Cauliflower with Caper-Raisin Relish*, Gravy, Homemade Cranberry Sauce *

*SIDES THAT ARE OR CAN BE MODIFIED VEGETARIAN.

**VEGETARIAN/VEGAN AND PESCATORIAN ENTREE AVAILABLE BY REQUEST.

ALL OF THE ENTREES & SIDES ARE GLUTEN FREE EXCEPT THE STUFFING, GRAVY & MUSHROOM GRAVY ON GREEN BEANS.

- Desserts -

SERVED FAMILY STYLE

Pumpkin Pie, Apple Cake, Flourless Chocolate Cake, Cheesecake,
Chocolate Chip Cookies, Pumpkin White Chocolate Cookies,
Chocolate Peanut Toffee and Chocolate Truffles

