



## **2017 THANKSGIVING MENU**

### **SOUP SELECTIONS:**

SIMPLE GREEN SALAD

OR

BUTTERNUT SQUASH BISQUE

### **ENTRÉE SELECTIONS:**

ROSEMARY STUDDERED ROTISSERIE PRIME RIB WITH  
CREAMY HORSERADISH & AU JUS - \$46

HERB CRUSTED ROTISSERIE TURKEY WITH  
HARD CIDER GRAVY & CRANBERRY SAUCE - \$30

PECAN MAPLE GLAZED STEELHEAD WITH KALE SALAD,  
WARM BACON VINAIGRETTE, & BALSAMIC REDUCTION - \$36

ROASTED ACORN SQUASH WITH WILD RICE &  
CRANBERRY WALNUT STUFFING \$26

### **ALL ENTRÉE SELECTIONS INCLUDE:**

TRADITIONAL STUFFING, GARLIC MASHED POTATOES, ROASTED  
BRUSSELS SPROUTS WITH APPLES,  
FALL HARVEST VEGETABLES, & POTATO DINNER ROLL

### **DESSERT:**

OLD FASHIONED PUMPKIN PIE

**Don't want to cook this Thanksgiving? call ahead and let us do the cooking for you!!**