

Chef Toomey Presents Thanksgiving 2023

Dining Room Seating 4pm-9pm

\$50.00 per person and Children's Menu available \$25 per child

Salad: Organic Mixed Green Salad with Goat Cheese tossed with a Mountain Honey Lemon Vinaigrette

Choice of Entrée:

Traditional Turkey Dinner:

Slow roasted Turkey Breast with Sherry Gravy accompanied by a Grand Marnier Citrus Cranberry Relish.

Wild Mushroom, Mountain Berry, Buffalo Sausage Dressing.

Roasted Garlic Mashed Potatoes, Pan Roasted Winter Brussel Sprouts with Caramelized Onion,
Sweet Caribbean Yam, Mango and Coconut Crisp.

Prime Rib Dinner:

Certified Angus Prime Rib with a Green Peppercorn Merlot Au Jus.

Roasted Garlic Mashed Potatoes,

Pan Roasted Winter Brussels Sprouts with Caramelized Onions.

Salmon Dinner: Fresh Grilled Salmon Filet with a Balsamic Soy Reduction served with Roasted Garlic Mashed Potatoes, Pan Roasted Winter Brussels Sprouts with caramelized Onions.

Vegetarian Dinner:

Upon request, ask your server for details.

Dessert: Harvest Fresh Pumpkin Pie

*Happy
Thanksgiving*