

CHEF TOOMEY PRESENTS
**THANKSGIVING
2025**

Dining Room Seating • 4:00 PM – 8:30 PM
\$59 per person • Children's Menu available \$29 per child

Choice of Entrée

Traditional Turkey Dinner

Slow roasted turkey breast with Sherry Gravy, accompanied
by a Grand Marnier Citrus Cranberry Relish.
Wild mushtoom, mountain berry, buffalo sausage dressing.
Roasted garlic mashed potatoes.

Prime Rib Dinner

Certified Angus Prime Rib with a green peppercorn Merlot au jus
roasted garlic mashed potatoes.
Pan roasted winter Brussels sprouts with catamelized onions.

Salmon Dinner

Fresh grilled salmon filet with a balsamie soy reduction
served with roasted garlic mashed potatoes and
pan roasted winter Brussels sprouts with caramelized onteris

Vegetarian Dinner

Linguine Margherita with fresh tomatoes. Parmesan, and basil

Dessert

Harvest Fresh Pumpkin Pie

*From our Toomey's family to yours – wishing you
a warm and happy Thanksgiving*

