

Adults: \$57.50 Children 12 & Under: \$2.75 per Year Old 3 and Under: FREE



Thanksgiving Dinner 2017

Slow Roasted Tom Turkey with Chardonnay Pan Gravy
Black Oak Ham with Pineapple Rum Glaze
Traditional Stuffing

Whipped Potatoes with Sour Cream and Chive

Butternut Squash Soup with Andouille Sausage, finished with Amaretto

Chef Prepared Pumpkin Ravioli with
Sweet Shallot Brandy and Apple Burre Blanc
Chef Prepared Butternut Squash and Walnut Risotto
finished with Fresh Cream and Amaretto

Salad & Antipasto:

Wide variety of Salads including Caesar & Fire and Ice Orange Cognac
Full Antipasti Extravaganza
Carrot Salad

Shrimp Cocktail and Calamari Salad and Mussels
Smoked Salmon Display with accompaniments

Potato Lasagna with Caramelized Onions,
Mashed Potatoes, Lasagna Noodles and Aged Cheddar
Orange Roughy Francaise served with Lobster Cream Sauce and
Bay Scallops Sautéed Scampi-style
Whiskey Brined House-Smoked Pork Loin with Bourbon Glaze and
Irish Mist Egg Noodles with Scallions.

Rum Roasted Sweet Potatoes with Cranberries and Brown Sugar
Carrots with Apple Cider Jack Daniels Glaze
Roasted Brussels Sprouts

Wide Variety of House Baked Pies and Homemade Desserts

Seating Times:

12:00, 12:30, 2:00, 2:30, 4:00, 4:30