



Thanksgiving Day Menu



All dinners include selections of a First Course, Main Course and Dessert Course

Amuse-Bouche

Cranberry-Goat Cheese Bon Bon
Rolled in Graham Cracker Crust

First Course

(Choice of)

Pumpkin Bisque
Apple-Cinnamon crème fraiche

Caesar Salad*
Brioche croutons, shaved Parmesan

Traditional Main Course

Herb Roasted Turkey with Savory Turkey Gravy \$49.95

Served with:

Savory Sage & Brioche Bread Stuffing
White Cheddar Whipped Potatoes
Green beans Almandine
Orange Cranberry Relish

*Includes "left-over" Turkey boxed for tomorrow

Additional Main Course Selections

10 oz. "Creekstone" Filet Mignon* \$62
Whipped Potatoes, Grilled Asparagus, Maître d' Butter

Seafood Sauté* \$58
Sauté of Shrimp, Diver Scallops and Maine Lobster, with Fresh Herbs, Chardonnay, Sweet Butter,
served over Toasted Orzo Pasta

Thanksgiving Gnocchi \$44
Cauliflower Gnocchi tossed in brown butter
with roasted butternut squash, fresh sage, toasted pinenuts,
(served vegan & gluten-free, available dairy free)

Family Style Side Dishes

Jalapeno Creamed Corn with Bacon
Mashed Brown Sugared Sweet Potatoes

Dessert

(Choice of)

Grampa's "Small Piece of Each" Trio
Apple Tartlet, Pumpkin Pie, Chocolate Mousse

Award Winning Carrot Cake
Three Layers, with Cream Cheese Buttercream

Kids Turkey Dinner (10 and under only) \$29
Includes Tomato soup & duo of miniature pastries or Ice Cream

Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. **Please alert your server of any food allergies or dietary restrictions