



Thanksgiving 2026

November 26, 2026

Adults \$125 • Children 5-12 years \$62 • Children 4 & under eat free

STARTERS

HARVEST PUMPKIN BISQUE GF V
pistachio granola

LITTLE GEM CAESAR SALAD
parmesan, brioche croutons,
creamy garlic dressing

BEET & BOCCONCINI GF V
arugula, candied hazelnut,
pomegranate, saba dressing

ROASTED APPLE & KALE GF V
candied walnut, gorgonzola,
champagne vinaigrette

CHILLED SEAFOOD STATION
chardonnay poached shrimp
cocktail, crab claws, jalapeno
cocktail sauce, citrus remoulade,
lemon wedges

CHEF CARVING STATION
served with silver dollar rolls,
sweet cream butter

MAPLE SAGE ROASTED TURKEY GF DF
cranberry orange marmalade,
brown butter gravy

COFFEE & COCOA CRUSTED PRIME RIB GF DF
calvados demi glace

FISH

PAN ROASTED SALMON GF
cipollini onions,
tangerine tarragon butter

SIDES

CRANBERRY APPLE STUFFING V

ROASTED LEEK WHIPPED POTATO GF V

GREEN CHILE SMOKED GOUDA MAC & CHEESE V

GARLIC GREEN BEANS GF V VG

OVEN BAKED SWEET POTATO GF DF
brûlée marshmallow

ROASTED ROOT VEGETABLES GF

DESSERTS

PUMPKIN TART V

PECAN TART V

VANILLA CHEESECAKE V

GRAND MARNIER CHOCOLATE CAKE V

CRANBERRY APPLE TORTE V

GF GLUTEN FREE VG VEGAN V VEGETARIAN DF DAIRY FREE

♦ Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A 20% service charge will be added to all checks.