



Thanksgiving Dinner

Platted

\$36++

Served from 2 p.m. 7 p.m.

Appetizers

Grilled Scallops

Sautéed Leeks, Tomato, Carrots and Fresh Dill, Finished with a Beurre Blanc

Lobster Chowder

Corn Infused Broth, Potatoes and Fresh Chives

Strawberry Salad

Mint Infused Strawberries, Farm Field Greens and Mint Vinaigrette with Cinnamon Toasted Hazelnuts

Traditional Caesar Salad

Hearts of Romaine Tossed with Crunchy Garlic Croutons

Classic Wedge Salad

Crisp Iceberg Lettuce, Bacon, Tomato and Blue Cheese

Entrees

Herb rubbed hand carved prime rib with five onion Au Jus and cranberry horseradish Garlic Mashed Potatoes and Fresh Seasonal Vegetables

\$40.00

Oven Roasted Turkey, Garlic Mashed Potatoes, with Fresh Sage Gravy, Three Onion Stuffing, Cranberry Sauce, and Fresh Seasonal Vegetables

\$36.00

Desserts

Grandma's Pumpkin Pie
New York Style Cheesecake

Arizona Pecan Pie
Millennium Chocolate Torte