



Thanksgiving Menu

Seating 11:00 AM - 5:30 PM | \$59 Per Person

FIRST COURSE

Butternut Squash Ravioli

Crispy Bacon - Walnuts - Arugula - Sage
Brown Butter - Mike's Hot Honey

Homemade Pierogies

Potato & Cheddar - Cherry Tomatoes - Fresh Basil
Pumpkin Vodka Sauce

Crab Cake

Crabmeat - Capers - Shallots - Scallions - Panko
Arugula - Remoulade Aioli (GF)

Roasted Pumpkin Soup (GF)

Thanksgiving Salad

Pomegranate - Apples - Pear - Cranberries - Bacon
Goat Cheese - Pecans - Balsamic Glaze
Honey Apple Cider Vinaigrette (GF)

Caesar Salad

Romaine - Shaved Parmesan - Croutons
Homemade Caesar Dressing

Grilled Octopus

Cauliflower Puree - Light Spicy Garlic Lime Sauce
(GF)

SECOND COURSE

Prime Rib

Mashed Potatoes - Roasted Vegetables
Natural Au Jus (GF)

Salmon

Pan-seared - Black Rice - Asparagus
Blood Orange Butter Sauce (GF)

Red Snapper

Pan-seared - Homemade Gnocchi - Corn
Asparagus - Spinach - Lemon Garlic Caper Sauce

Rigatoni

Sweet & Hot Sausage - Sweet Peas
Mascarpone Cheese - Tomato Sauce

Traditional Turkey

Mashed Potatoes - Roasted Vegetables
Cranberry Sauce - House Stuffing - Gravy

Rack of Lamb

Marinated with Olive Oil, Garlic & Herbs
Mashed Potatoes - Roasted Vegetables
Rosemary - Au Jus (GF)

Lemon Chicken

Breast of Chicken - Parmesan Crusted
Lemon White Wine Sauce (GF)

THIRD COURSE

Apple Pie w/ Vanilla Ice Cream

Pumpkin Pie

Sweet Potato Pie



THANKSGIVING KIDS MENU

\$25

INCLUDES BEVERAGES & ICE CREAM

CHICKEN TENDERS

SERVED W/ FRENCH FRIES

MAC AND CHEESE

PENNE PASTA

RED SAUCE OR BUTTER

MOZZARELLA STICKS

SERVED W/ FRENCH FRIES & MARINARA

Word Search: Colors

DIRECTIONS: Find and circle the colors in the grid.
Look for them vertically and horizontally.

B	X	H	P	B	L	A	C	K
B	G	O	I	E	F	W	F	I
N	Y	Q	N	P	D	H	A	Q
Q	G	T	K	G	R	E	E	N
W	H	I	T	E	B	L	U	E
O	R	A	N	G	E	G	U	X
U	B	L	Y	E	L	L	O	W
K	X	M	G	Z	P	D	R	R
B	R	O	W	N	T	R	E	D

BLACK

BLUE

BROWN

GREEN

ORANGE

PINK

RED

WHITE

YELLOW

