



# Thanksgiving Day A la Carte Menu

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## SOUP & SALADS

### CRAB BISQUE

Creamy bisque, fresh blue crabmeat, sherry cayenne butter & spring onion garnish  
Cup 7 Bowl 9

### CREAMY MUSHROOM SOUP

Creamy mushroom and thyme soup topped with mushrooms and croutons  
Cup 7 Bowl 9

### CAESAR SALAD

Crisp Romaine, made in house croutons, parmesan, anchovies, house made Caesar dressing  
7.5

### RANCH HOUSE

Fresh field greens, baby heirloom tomatoes, red onion, made in house croutons, Ranch dressing  
7.5

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## ENTRÉES

### PRIME RIB

Top Choice Angus Beef, 7-spice rub crust, slow roasted until fork tender, horseradish cream sauce, char-grilled on request, mashed potatoes and asparagus  
8oz... 35 12oz... 45 16oz... 52

### FILET MIGNON

Choice or higher-grade filet, red wine demi sauce, served with mashed potatoes and asparagus  
6oz... 35 9oz... 45

### SALMON & DILL SAUCE

Fresh Atlantic Salmon filet, char-grilled and laced with a creamy fresh dill sauce, served with herbed brown rice and broccoli 22

### RIBEYE

Very well-marbled, Certified Angus Beef, 7-spice herb dusted, served with mashed potatoes and asparagus 10oz...29 12oz...45

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## DESSERTS

### CRÈME BRULEE

Rich vanilla bean custard, caramelized crust, raspberry swirl 6

### CHOCOLATE TRUFFLE CAKE

Rich, decadent chocolate deliciousness, raspberry sauce, fresh whipped cream **-Gluten free!** 6

### WHITE CHOCOLATE BREAD PUDDING

Paired with vanilla bean ice cream, white chocolate and a dusting of cinnamon 8

### PUMPKIN PRALINE CHEESECAKE

Pumpkin cheesecake with praline pecans served with caramel drizzle 9

### BERRY COBBLER

Homemade berry cobbler served with vanilla ice cream 9

### LATE NIGHT THANKSGIVING SNACK TO GO

All your favorites, boxed to enjoy at home. Includes roasted turkey with pan gravy, herb dressing, cranberry-orange relish and bread 16



## *Thanksgiving Day Buffet*

All your traditional holiday favorites including:

Slow Roasted Turkey, Glazed Ham,  
Cornbread Dressing, Sweet Potato Soufflé,  
Mashed Potatoes, Green Bean Casserole,  
Mac & Cheese, Cranberry-Orange Relish,  
Mixed Breads, Pecan Pie, Pumpkin Pie & More!

Adult 38  
Children 15

## *Featured Wines*

Hess, Cabernet 8

Rodney Strong, Cabernet 9

Torresella, Pinot Grigio 9

Rodney Strong, Chardonnay 9

## *Featured Cocktails*

Sassy Apple 10

Jameson and Amaretto seasoned with cinnamon and a dash of orange bitters

Squeeze and Sparkle 8

Our version of a mimosa made with fresh squeezed OJ

Bloody Mary 9

House-made Bloody Mary mix

Knockout Punch 8

Svedka Mango Pineapple Vodka with fresh squeezed OJ and pineapple juice

*As a special thank you for joining us at our table...  
For every \$100 in gift card purchases this weekend,  
you will receive a \$20 promotional gift card to use at a future visit.  
Ask your server for more information.*



**CHILDREN'S MENU**  
*FOR CRITTERS UNDER 12*

CHILDREN'S BUFFET/ 15

GRILLED SALMON & RICE/ 12

PRIME RIB & MASHED POTATOES/ 12

CHEESE QUESADILLA / 7

**Lighter alternative side dishes**

**Veggie Sticks, Fresh Fruit**