

City Range

THANKSGIVING DAY

Three-Course Prix Fixe Menu

STARTERS

CRAB BISQUE

Creamy bisque, fresh blue crabmeat, sherry cayenne butter & spring onion garnish

RANCH HOUSE SALAD

Fresh field greens, baby heirloom tomatoes, cucumbers, herb croutons, ranch dressing

CRANBERRY FETA SALAD

Sundried cranberries, toasted pecans, balsamic vinaigrette, mixed greens, feta cheese

PIMENTO CHEESE & PICKLE PLATE

House pimento cheese, candied bacon, flatbread, chef's assorted in-house pickles

ENTREES

ROASTED TURKEY

Hand-carved oven roasted turkey breast and pan gravy, herb stuffing, cream corn, cranberry-orange relish, choice of creamy mash or Southern sweet potato mash 30

SMOKED PITHAM

Sliced off-the-bone ham, brushed with a pineapple brown sugar glaze, herb stuffing, cream corn, cranberry-orange relish, choice of creamy mash or Southern sweet potato mash 30

PRIME RIB

Slow-roasted Certified Angus Beef ribeye loin, horseradish cream sauce, served with creamy mash and asparagus, char-grilled on request 8oz...45 12oz...55

NC MOUNTAIN TROUT

Pan-seared fresh local trout, lemon butter sauce, creamy mash, asparagus 30

FILET MIGNON

Choice center cut filet, red wine & mushroom demi, served with creamy mash and asparagus
6oz... 47 9oz... 57

DESSERTS

SPICED APPLE BREAD PUDDING

House-made bread pudding, caramel sauce, vanilla ice cream

CHOCOLATE TRUFFLE CAKE

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

PUMPKIN PRALINE CHEESECAKE

Praline pecan crust, pumpkin cheesecake, caramel

KID'S MENU

ROASTED TURKEY & GRAVY or GLAZED HAM

Served with corn, creamy mash 12

POPCORN SHRIMP

Served with plank fries 10

CHICKEN TENDERS

Served with plank fries 10

THANKSGIVING TO GO

All your favorites, boxed to enjoy at home. Includes roasted turkey with pan gravy, herb stuffing, cranberry-orange relish and bread 15

No substitutions on prix fixe menu, please.



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Beverage Menu

WHITE WINES

Peter Mertes Riesling, Rheinhessen '20 8
Banfi Le Rime Pinot Grigio, Tuscany '20 8
Kim Crawford Sauvignon Blanc NZ '20 11
Franciscan Chardonnay, Monterey CA '19 10
Jackson Estate, Santa Maria '19 13

RED WINES

Firesteed Pinot Noir, Willamettete Valley '19 8
J. Lohr Merlot, Paso Robles '20 9
Predator Old Vine Red Zinfandel, CA '20 9
Cooper & Their Bourbon Barrel Red Blend, CA '19 12
Hess Cabernet Sauvignon, North Coast '18 11
Simi Cabernet Sauvignon, Sonoma County '19 13

FEATURED WINE

ELEMENTAL SUBSTANCE, CABERNET SAUVIGNON, WASHINGTON STATE '18

Dark fruit and olive characteristics of a ripe cabernet sauvignon, with polished tannins that fold over the wine. It's full-bodied, yet agile and focused at the finish.

9 glass/ 32 bottle

COCKTAILS

POMEGRANATE MARGARITA/ 10

Milagro Reposado, Cointreau, Pomegranate Juice, Splash of Cranberry, Splash of Fresh OJ

BARRELL AGED NEW FASHION / 12

Elijah Craig Rye, Herring Cherry Liqueur, Grand Marnier, Aged in Oak Barrell

SPICED PEAR MAI-TAI/ 12

Goslings Dark Spiced Rum, St. George Spiced Pear Liqueur, Almond Syrup, and pineapple juice

THE HEMINGWAY/ 13

Papa's Pilar Dark Rum, Disaronno Amaretto, fresh pineapple juice, Amarena cherries

BOURBON BEE/ 13

Larceny Bourbon, Aperol, honey simple syrup, fresh lemon juice, and pineapple

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. See your server for more information.
