



2021

SALADS

STILTON & POACHED PEAR 14

Frisse / Arugula / Walnut & Lemon Tarragon Vinaigrette

ROASTED BEET & GOAT CHEESE 13

Pistachios / Arugula & Truffle Oil

GARDEN SALAD 10

Spring Mix / Carrot / Cucumber / Heirloom Tomatoes / Red Onions / Shredded Cheddar

TRADITIONAL CAESAR 11

Romaine / Crouton / Parmesan Cheese / House Made Caesar Dressing

ENTREES

TURKEY DINNER 29

Turkey Breast Roulade & Braised Dark Meat / Mashed Idaho Potatoes
Sweet Potato Casserole with Marshmallows & Pecans / Traditional Stuffing
Turkey Gravy / Green Bean Casserole / Cranberry Sauce

ADD 8OZ PRIME RIB 17

HERB ROASTED PRIME RIB OF BEEF

8 OZ - 31 12 OZ - 39 16 OZ - 47

Mashed Idaho Potatoes / Broccolini / Roasted Cauliflower / Baby Carrots
Red Wine Beef Jus / Creamy Horseradish Sauce

PAN ROASTED HALIBUT 42

Roasted Garlic Potato Gratin / Butternut Squash Jus
Asparagus & Pearl Onions

OPEN FACED TURKEY SANDWICH 19

Roasted Turkey / Stuffing / Gravy / Cranberry on Brioche Toast
Side of Fries or Mashed Potatoes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware. 10.4.21



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DESSERTS

CHEF SARAH'S PUMPKIN PIE 9
Salted Caramel / Maple Chantilly

CHOCOLATE BOURBON PECAN PIE 10
Vanilla Bean Whipped Cream / Dark Chocolate Sauce

DUTCH APPLE PIE 12
Pecan Crumb Topping / Salted Caramel / Smoked Cheddar Ice Cream

CRANBERRY APPLE CRISP 11
Cinnamon Oat Topping / Rum Caramel / Chablis Poached Apple Sorbet
* GF / Vegan / DF

