



Thanksgiving

MENU 2024

Three-course menu with choice of starter, entree and dessert.
Available for dine in, in-room-dining or take out on Thanksgiving Day.
Substitutions and/or modifications are not available.

ADULTS \$55

STARTER CHOOSE 1

Grilled Pear Salad (V), Pumpkin Bisque, Salmon Bisque or Shrimp Cocktail (additional \$6.00)

ENTRÉE CHOOSE 1

Prime Rib served with asparagus and baked potato
Roast Turkey Breast with stuffing, mashed potatoes and green beans almondine
Salmon Florentine served with rice pilaf and roasted tricolor carrots
Pork Chop with apple chutney mashed potatoes and roasted tricolor carrots
Eggplant Tofu Stir Fry served over rice noodles (V)

DESSERT CHOOSE 1

Pumpkin Pie, Pear Tart ala mode, Cheesecake OR
Flourless Chocolate Torte (GF)

(V) Vegetarian Option (GF) Gluten-free

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.





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