FOUR COURSE
THANKSGIVING DINNER

1st Course

Ciabatta bread fresh out of the oven
served with extra virgin olive oil and balsamic vinaigrette.

2nd Course

Your choice of one of the following:

Chicken & Wild Rice
Roasted Pepper & Smoked Gouda Chowder

House Tossed Salad
Classic Caesar Salad

3rd Course

Choice of:

Maple Glazed Roasted Tom Turkey

Served with our classic cornbread stuffing with a hint of cranberry, homemade mashed potatoes and traditional giblet gravy. Accompanied by candied yams, green beans, julienne carrots, baby corn and cranberry relish.

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Virginia Baked Ham

Oven roasted, accompanied by a pineapple and roasted jalapeno reduction (mild), candied yams, homemade mashed potatoes, green beans, julienne carrots and baby corn.

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Fresh Atlantic Lemon Dill Salmon

Fresh grilled Atlantic Salmon, served with rice pilaf and Chef's vegetables.
Finished with a dill lemon butter sauce.

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Sliced Herb Roasted Striploin

Sliced and served with your choice of Port Wine demi-glace or sauce béarnaise.
Accompanied by homemade mashed potatoes and Chef's vegetables.

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Osso Buco

Slow roasted so tender it falls off the bone. Served with rosemary demi-glace, herb risotto and Chef's vegetables.

4th Course

Homemade Pumpkin or Pecan Pie

Add a scoop of vanilla bean ice cream for $3.95

$51.95

Gratuity is added for parties of 8 or more. 2.75% credit fee will be added to all non-cash payments.