

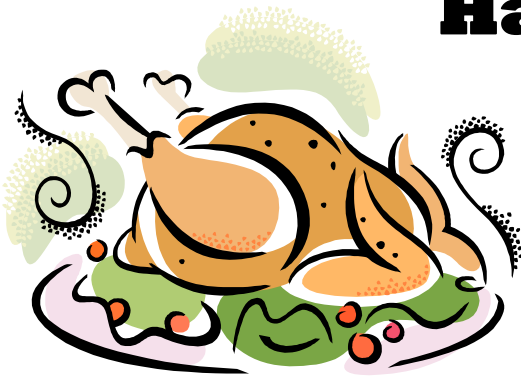
Happy Thanksgiving!

November 23, 2017

serving from 12:00 'til 6:00

A full 3 course Holiday dinner!

\$55 per person



first course

(choice of one or a la carte \$13)

Butternut Squash & Apple Soup sage cream garnish

Wood Oven Roasted Artichoke tarragon aioli

Harvest Spinach Salad cherry tomatoes, candied pecans, honey crisp apples,
Laura Chenel goat cheese, balsamic vinaigrette

Iceberg Wedge Salad arugula, fried capers, apple wood smoked bacon, 1000 island or blue cheese dressing



tasty additions for the table....if you'd like....

Wasabi Infused Ahi Tuna panko crusted, flash fried rare, B & B Gardens microgreens, siracha puree garnish,
chili apricot dipping sauce 15.00

House Made Onion Rings beer battered & panko crusted, spicy chipotle BBQ sauce 9.00

Macaroni & Cheese sharp cheddar & American cheese, parmesan & bread crumb gratin 11.00
add ham or bacon 2.50 (gluten free version available add \$2)

main course

(choice of one or a la carte \$34)

Turkey with all the Trimmings Diestel Ranch free range turkey, Caggiano sausage stuffing, sweet potatoes with candied pecans, haicot verts, sage gravy, mashed potatoes, cranberry-cherry sauce, dinner rolls

Skuna Bay Salmon Filet the Pacific Northwest's finest farm raised salmon, pan sautéed, served on roasted garlic mashed potatoes, with grilled asparagus, lemon tarragon butter sauce, heirloom cherry tomatoes

Grilled Flat Iron Steak 9 ounces, roasted garlic mashed potatoes, Tenbrink Farms green beans

Fall Vegetable Pasta penne with mushrooms, savoy spinach, roasted gold beets,
oven dried tomato cream sauce, shaved parmesan

and for holiday dessert....

(choice of one or a la carte \$11)



Pumpkin Cheesecake Tenbrink Farms walnut and chocolate crust, caramel and chocolate sauces,
vanilla whipped cream

Chocolate, Chocolate, Chocolate Cake flourless chocolate cake, chocolate gelato, chocolate crème anglaise

20% gratuity will be added to each check