THANKSGIVING 2026

MENU

$75/PERSON

STARTER

Soup of the Day
served with toasted housemade herb focaccia

or

Caesar Salad
romaine hearts, parmesan cheese, brioche croutons, fresh dill, Caesar dressing

MAIN COURSE

choose one

Herb-Roasted Turkey
herb-roasted turkey breast & thigh with country gravy, cranberry-orange relish

Salmon*

6oz Steak Filet* +$18

SIDES

choose two

Buttery Mashed Potatoes
butter & cream

Housemade Stuffing
sourdough, celery, onion, sage

Roasted Green Beans
roasted garlic & lemon

Maple-Roasted Sweet Potatoes
maple glaze & spices

DESSERT

Slice of Pumpkin Pie
served with whipped cream

or

Chocolate Lava Cake
served with vanilla ice cream

ADD-ONS

Additional Side +$8
Additional Family-Style Side +$15
Additional Dessert +$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
18% gratuity applied to groups of 5 or more and/or table checks over $100