

Thanksgiving

2026

SALADS

- **Autumn Salad** — Baby Kale, Candied Walnut, Fresh Pomegranate, Fried Brussel Sprouts, Feta Cheese, Apple Dressing
- **Caesar Salad** — Maverick Tomato, Sourdough Crouton, House Caesar, Shaved Parmesan, Chicken
- **Craisin Berry Salad** — Mixed Greens, Toasted Almonds, Blue Cheese, Red Onions, Strawberry, Blueberry, Dried Cranberry, Pomegranate Blueberry Dressing
- **Sweet Potato Salad** — Roasted Sweet Potatoes, Raisins, Cornichon, Apple Cider Vinegar, Mayo, Fresh Herbs
- **Waldorf Salad** — Celery, Grapes, Apples, Salted Almonds, Celery, Lemon & Honey Mayo
- **Roasted Panzanella Salad** — Sourdough Bread, Squash, Beets, Brussel Sprouts, Carrots, Red Onion, Tomatoes, Herb Vinaigrette
- **Cranberry Relish** — Apple, Orange, Sugar, Cinnamon

BREAD DISPLAY

- **Variety of Rolls** — French Dinner Roll, Seeded Dinner Roll, Wheat Roll, Rustic Dinner Roll
- **Flavored Compound Butters:**
Pumpkin Spiced Butter, Sage Brown Butter, Cinnamon Honey Butter

GRAZING AREA

- **Cheese & Charcuterie** — Prosciutto, Finocchiona, Black Peppered Salami, Fancy Cheeses, Chicken Liver Pate, Cornichon, Relish, Nuts, Mustard, Fig Jam, Crackers
- **Watermelon Turkey Fruit Display** — Grapes, Strawberries, Melons, Pineapple

COLD SEAFOOD DISPLAY

- **Shrimp Cocktail**
- **Hot Smoked Salmon**
- **Crab Pasta Salad**
- **Mid-Atlantic Oysters**
- **Accoutrement:** Cocktail Sauce, Lemon Wedge, Shallot Mignonette, Sauce Gribiche

CARVERY

- **Apple Glazed Bone-In Ham**
- **Top Sirloin**
- **Accoutrement:** Au Jus, Horseradish Cream, Apple Dried Fruit Chutney

ENTRÉE

- **Slow Roasted Turkey** — Herb Butter
 - Turkey Gravy
- **Shepherd Pie**
- **Lake Superior Tilapia** —
Beurre Noisette with Almonds
- **Sage Brioche Stuffing**
- **Brown Butter Mash Potatoes**
- **Potatoes Au Gratin**
- **Green Bean Casserole**
- **Maple Glazed Baby Carrots & Brussel Sprouts** —
Toasted Hazelnut
- **Sweet Potato Casserole** — Candied Pecans

DESSERT DISPLAY

- **Dessert Charcuterie** — Assortment of Mini Desserts
- **Plated Pie** — Pumpkin Pie, Apple Pie, Pecan Pie, Flavored Cheesecakes

Thanksgiving Buffet is from
12PM - 8PM

\$49

Plus tax
and Gratuity

An automatic gratuity of 19%
is added to parties of 7 or more

RESERVATIONS CAN BE MADE BY CALLING

815-776-5066

MONDAY THROUGH FRIDAY 9AM - 4PM