



thanksgiving plated dinner

SOUP OR SALAD

roasted butternut squash soup with cinnamon
raisin croutons

baby mixed greens, candied pecans, dried
craisins, roasted pumpkin seeds and goat cheese
crumbles with a choice of balsamic vinaigrette or
raspberry vinaigrette

ENTREE

herb butter roasted turkey, giblet gravy
maple bourbon glazed ham

SIDES

red skinned garlic mashed potatoes
sweet potato soufflé
braised green beans and roasted brussels sprouts
with smoked bacon and caramelized onions
andouille cornbread dressing
homemade cranberry sauce

DESSERT BAR

pecan pie
pumpkin pie
apple pie

SEATING TIMES:

11:30AM

1:00PM

2:30PM

4:00PM

ALL YOU CAN EAT PRICE:

\$42 adult

\$19 child (12 and under)

Reservations are required.

PLEASE CONTACT THE CONCIERGE TO MAKE RESERVATIONS: 850.916.5355.

