"Come Ye Thankful People Come, Raise the Song of Harvest Home
All is Safely Gathered In, Ere the Winter Storms Begin"

Thanksgiving Dinner, November 26, 2026

First and Second Courses:

- Roasted Butternut Squash Soup,
Toasted Pumpkin Seeds, Chives, Austrian Pumpkin Seed Oil (GF)
and
- Mixed Green Salad,
Roasted Beets, Golden Raisins, Toasted Pecans, Goat Cheese, Apple Cider Vinaigrette (GF)

Buffet of:

- *Local All Natural Fresh Roast Turkey & *Deep Fried All Natural Marinated Turkey
- *Salmon en Croûte
- *Glazed Ham (GF)
- *Angus Beef Ribeye Roast (GF)
- Traditional Stuffing and Southern Spoon Bread
- Mashed Potatoes (GF)
- Sweet Potato Souffle
- Green Bean Almondine (GF)
- Brussels Sprouts with Caramelized Onions and Carrots A la Marco (GF)
- Mixed Root Vegetable au Gratin
- Cranberry Sauce & Relish, Horseradish Sauce, Dijon, Whole Grain Mustard, Turkey Gravy

Desserts (Choice of):

- Pecan Pie, Whipped Cream
- Pumpkin Cheese Cake
- Rhubarb Pie, Whipped Cream
- Apple Crisp, Whipped Cream
- Fresh Fruit

$120.00 for Adults and $60.00 for kids (11 and Under) plus Tax and 20% Gratuity.
*A Convenience Surcharge will be added to your bill should you choose to utilize a credit card for payment.*Consuming raw or undercooked Meats, Shellfish or Eggs may increase the risk of food borne illness. Beef and Fish can be served undercooked.*

