

APPETIZER

Apple Walnut Salad *GF*
Spinach, Gorgonzola, Bacon
Pomegranate Vinaigrette 14

Butternut Squash Bisque
GF,V Spiced Pumpkin Seeds 11

ENTREES

Traditional Thanksgiving Dinner
Roasted Turkey Breast with Giblet Gravy
Ginger Mashed Sweet Potato, Sage Cornbread Stuffing
Green Bean Almondine & Cranberry Relish 48

***Oven Roasted Tenderloin of Beef** GF
Garlic Mashed Potato, Black Truffle Demi-Glaze
Fennel Glazed Roasted Carrots 68

Halibut Olympia
Garlic Mashed Potato, Green Bean Almondine
Charred Lemon 48

Cheese Tortellini Pasta V
Butternut Squash-Truffle Cream Sauce
Walnuts, Kale, Cranberries, Shaved Parmesan 28

DESSERT 12

Chocolate Pumpkin Pie V
Whipped Cream

Lemon Berry Cream Cake V
Whipped Cream & Fresh Berries

Pecan Crème Brule Delight V
Whipped Cream & Candied Pecans

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have underlying medical conditions.*

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that food preparation will be allergens free from cross contamination.

OUR SOFTER FOOTPRINT

green restaurant ASSOCIATION