

THANKSGIVING DAY 2017

All entrées are served with warm bread & butter and a choice of one:
Black Bean Soup, Butternut Squash Soup, or Cole Slaw
Caesar Salad - Add \$3.50 • House Salad with Raspberry Maple Vinaigrette - Add 2.50

Soups

- Black Bean 4
- Roasted Butternut Squash 4
Toasted Almonds and Sour Cream
- Crock of French Onion 6
with Gruyère Cheese

Appetizers

- Fried Calamari 10
Provençal Sauce & Capers
- Shrimp Cocktail 9
Cocktail Sauce
- Smoked Salmon Pate 6
and Sesame Crackers
- Oysters on the Half Shell 13
½ Dozen
- Turkey Liver Sauté 7
Madeira Mushroom Sauce, Caramelized Onions
- Fried Brussels Sprouts 9
Balsamic Glaze, Bacon and Blue Cheese
- Deviled Eggs 6
Sundried Tomato, Basil Pesto

Specials

- Roasted Turkey Dinner 20
All White Meat 22
Traditional Dressing, Whipped Sweet Potatoes, Mashed Potatoes, Cranberry Orange Relish and Fresh Vegetable
- Child's Portion Turkey Dinner 9
Ages Ten and Under Please

Main Dinner Courses

- Honey Apple Cider Grilled Chicken 17
Butternut Squash Ravioli, Brandy Cream, Apple Cranberry Chutney
- Roast Half Duck 21
Natural Sauce, Butternut Squash Spätzle, Braised Cabbage, Cranberry Orange Relish
- Honey Chipotle Glazed Atlantic Salmon 23
Apple Cranberry Chutney, Basmati Rice, Asparagus
- Braised Lamb Shank 21
Rosemary Garlic Sauce, Tomato Pecorino Romano Risotto, Asparagus
- Broiled Great Lakes Whitefish 21
Rice Pilaf, Fresh Vegetables
- Great Lakes Perch Sauté 24
Brown Butter Vinaigrette, Wilted Spinach, Toasted Almonds, Shitake Mushrooms, Basmati Rice
- Sautéed Venison Medallions 26
Apple Chutney, Dried Cherries, Braised Cabbage, Butternut Squash Spätzle
- 9oz. Filet Mignon* 31
Red Wine Sauce, Mashed Potatoes, Roasted Vegetable, Crispy Onions
- Petite Filet Mignon* and Broiled 7oz. Lobster Tail 38
Sweet Potato Dauphinoise, Fresh Vegetables, Crispy Onions, Burgundy Sauce
- Chargrilled 18 oz. T-Bone 28
Blue Cheese Butter, Smoked Peppercorn Crust, Whipped Potatoes, Asparagus
- Great Lakes Walleye Sauté 25
Roasted Butternut Squash, Apples, Maple Bacon, Acorn Squash Puree, Roasted Brussel Sprouts

