

4 Course Meal

including
a glass of wine
or cocktail**



\$55*

THANKSGIVING 2018

3PM - 10PM

First Course: (choice of)

Chilled Shrimp Cocktail *with Louise Rose Sauce*

White Cheddar and Bacon Mac & Cheese *Served in an Iron Skillet*

Beef and Mushroom Brochette *Over Wild Rice with Chili Demi Glaze*

Second Course: (choice of)

Butternut Squash and Corn Bisque

Fall Harvest Salad

Romaine and Arugula Lettuce, Teardrop Tomatoes, Cranberries, Pecans with Apple Cider Vinaigrette

Silverado Salad Bowl with Champagne Dressing *Tossed Tableside*

Third Course: (choice of)

Herb Roasted Young Turkey

*with Giblet Gravy, Apple and Chestnut Dressing, Yukon Gold Mashed Potatoes
or Maple Glazed Yams, Baked Acorn Squash with Cranberry Relish and Green Beans*

The Below Entrees Are Served with Roast Chateau or Whipped Potatoes and Asparagus Tips

Honey and Maple Glazed Baked Ham *with Crown Royal Maple Gravy and Corn Fritters*

Pan Seared Sea Bass

Heirloom Tomato and Zucchini Relish Over Tomato Basil Cream

Braised Pork Roulade

*Pork Medallion Rolled with Black Forest Ham, Mushrooms and Cranberries,
Slowly Braised with Red Wine, Served on Red Cabbage*

Twin Medallions of Beef

Béarnaise Sauce and Merlot Reduction

Fourth Course: (Tea or Coffee and choice of)

Warm Pecan Tart *with Crème Anglaise*

Pumpkin Pie *with Whipped Cream*

Baked Granny Smith Apple

filled with Cranberries and Pecans, Vanilla Ice Cream

Also Serving Our Regular Menu

**Please alert your server of any
food allergies or dietary concerns
prior to ordering**

***Not including tax or gratuity • **21 & Over**