



THANKSGIVING DINNER BUFFET

Adults \$68 | Kids \$18 (under 10)

CARVING STATION & HOT OFFERINGS

Herb Crusted Prime Rib (GF)
horseradish | onion jus | chimichurri

Classic Thanksgiving Turkey (GF)
giblet gravy | cranberry-orange relish

Smoked Steelhead (GF)
red onion | cream cheese | caper | lemon | assorted crackers

Mushroom Bouruignon (GF/VG)
new potato | spinach | roasted garlic | crispy mushroom

SALADS

Smoked Beets (GF/VG)
arugula | apple | winter citrus | tomato | hazelnut dressing

Spinach & Kale (GF/VG)
sweet potato | carrot | parsnip | almond | champagne vinaigrette

TRADITIONAL ACCOMPANIMENTS

Deviled Eggs
Candied Yams (GF)
Apple-Sourdough Stuffing
Yukon Gold Mashed Potatoes (GF)
Wild Rice Pilaf (GF/VG)
Green Bean Casserole
Roasted Seasonal Vegetables (GF/VG)

ASSORTED FRESH BAKERY OFFERINGS

Unsigned credit card slips will be closed out at the end of service with a 20% gratuity automatically added.
Checks can only be itemized on three separate checks. Payment can be divided equally as many times as needed. Thank you for understanding.
Our Culinary Team is happy to accommodate any dietary restrictions. 20% gratuity will be added to parties of 6 or more.
*Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illness. 10.09.26