



THANKSGIVING DINNER

THURSDAY, NOVEMBER 26TH | 11:30 AM - 5 PM

\$59 PER PERSON | \$29 FOR KIDS 4-12 | 3 & UNDER FREE

CARVING STATIONS

TURKEY BREAST
turkey gravy

WOOD FIRED PRIME RIB
horseradish cream, au jus

ENTREES

CREAMY SUNDRIED
TOMATO SALMON

SLOW ROASTED HAM

DISPLAYS

FRUIT BOARD

CHEESE BOARD

ROLLS & WHIPPED MAPLE BUTTER

SOUP

BUTTERNUT SQUASH BISQUE

SALADS

CRAFTSMAN SALAD
*heirloom tomato, baby cucumber,
pickled red onion, carrot, radish,
wood roasted shallot vinaigrette*

NY HARVEST
*tuscan greens, squash, candied nuts,
bacon, apples, blue cheese,
honey dijon vinaigrette*

SIDES

MAPLE BACON BRUSSELS
SPROUTS

FOUR CHEESE
MAC & CHEESE

GREEN BEANS &
CARAMELIZED ONIONS

MASHED POTATOES

CARAMELIZED ONION AND
APPLE STUFFING

DESSERTS

PUMPKIN PIE
COOKIES & BROWNIES
BANANA CREAM PIE

APPLE PIE
CHOCOLATE TORTE
ASSORTED CANNOLI



SCAN FOR
RESERVATIONS