

THANKSGIVING MENU

Thursday, November 28, 2024

Chef Wolfgang's SpecialsWild Mushroom Soup, Shrimp and Lobster Bisque

Tossed Garden Greens

Choice Of:

Stuffed Roasted Tom Turkey with Giblet Gravy and Fresh Cranberry Relish

Nueskes Spiral Ham with Grilled Pineapple Garnish

Slow Braised Lamb Shank on Herb Stuffing Topped with Root Vegetables, Rosemary Scented Lamb Sauce

Served with Meal

Fresh Country Style Mashed Potatoes Cornbread Stuffing Lemon Orange Glazed Sweet Yams A Medley of Vegetables Fresh Baked Rolls

Choice Of:

Bananas Foster Pumpkin Pie Ice Cream with Chocolate Syrup

Alternate Entrées

All Entrees Include Choice of the Above Salad or Soup and Dessert

Cajun Bar-B-Que Shrimp

on Creamy Grits and Andouille Scented Collard Greens

Braised Beef Short Rib with Mashed Potatoes and Collard Greens

\$60 Adults • \$30 Children, tax and gratuity will be added