





ALL DINNERS INCLUDE

ROASTED BRUSSEL SPROUTS WITH TOASTED ALMONDS, HOMEMADE CREAM CORN, CANDIED YAMS & MASHED POTATOES WITH TURKEY GRAVY. HOT BREAD AND PUMPKIN PIE WITH WHIPPED CREAM

<u>SALAD</u>

WINTER GREEN SALAD-WITH TOASTED WALNUTS, BRAISED PEARS, BLUE CHEESE AND BASALMIC VINAIGRETTE

\$10

SOUP OF THE DAY

AUTUMN SQUASH SOUP

\$8

HOMESTYLE TURKEY DINNER

APPLE & SAGE GLAZED TURKEY HERBED STUFFING AND CRANBERRY RELISH

\$27

(KIDS TUREY DINNER~10 & UNDER \$15

CEDAR PLANK ROASTED SALMON

PACIFIC SALMON WITH ROASTED ON A CEDAR PLANK FOR AMAZING DEPTH OF FLAVOR. TOPPED WITH CITRUS BUTTER.

\$32

HERB & SALT CRUSTED PRIME RIB OF BEEF**

SERVED WITH CREAMY HORSERADISH & AU JUS

12 Oz—\$35

KIDS MENU AVAILABLE

KIDS, COLOR BACK OF MENU!

DINNER STARTS AT 4PM

(**NOTE: COOKED TO ORDER, CONSUMPTION OF UNDERCOOKED MEAT AND OTHER FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS)

8% SALES TAX AND 7.5% CM/USFS FEES WILL BE ADDED, 18% SERVICE FEE PLUS 8% SALES TAX WILL BE CHARGED ON PARTIES OF SIX PERSONS OR MORE & ROOM CHARGES