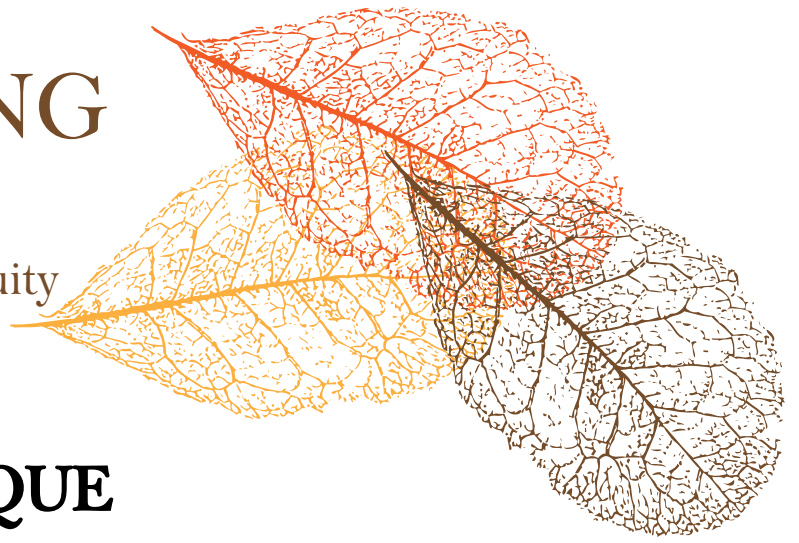


THANKSGIVING DINNER

39.95 per person plus 20% gratuity
and 6% sales tax



— STARTERS —

GF SWEET CORN BISQUE

GF INSALATA DELLA CASA

Field Greens, Chilled Bean Salad, Cherry Tomato, Cucumber, Asiago Cheese, Carrot Hay; choice of dressing

GF AUTUMN SALAD

Field Greens, Ricotta, Dried Cranberries, Shaved Almonds, Walnut Vinaigrette

— ENTREES —

Herb Roasted Rustic Stuffing served family style

GF HERB BUTTER ROASTED TURKEY

Lambic Cranberry Relish, rustic pan gravy—served with Garlic Whipped Potatoes and Autumn Vegetable Medley

TURKEY MARSALA

Pan-Seared and finished with a Wild Mushroom Marsala Sauce—served with Garlic Whipped Potatoes and Autumn Vegetable Medley

PUMPKIN RAVIOLI

Pumpkin Cream Sauce, Pine nuts

CHICKEN MARSALA

Breaded Chicken Cutlets, Wild Mushroom Marsala Sauce, Garlic Whipped Potatoes and Autumn Vegetables Medley

GF PETITE FILET OF BEEF DIANE

Grilled and finished with a Wild Mushroom Brandy Cream Sauce—served with Garlic Whipped Potatoes and Autumn Vegetable Medley 3.95 upcharge

GF CHILDREN'S SELECTION

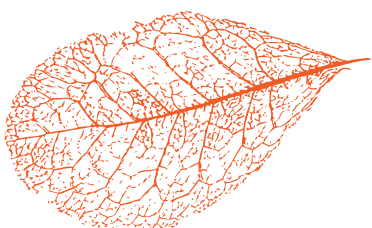
Roasted Turkey with Garlic Whipped Potatoes and Autumn Vegetable Medley 17.95

—DESSERT—

PUMPKIN PIE

NUTELLA MOUSSE PIE

GF CANDIED PECAN BALL



Coupons/Offers not valid on holidays.