



## Thanksgiving Menu November 24, 2022



### Appetizers

**Lobster Bisque Soup** **\$26.95**

*Lobster Broth With Sautéed Lobster, Shrimp  
Scallops With Brandy, Topped With Pastry Crust.*

**Romaine Wedge Salad** **\$16.95**

*Imported blue cheese, cherry smoked bacon,  
cornbread croutons, pickled red onions, cherry  
tomatoes, cracked black pepper, blue cheese  
dressing*

**Warm Spinach Goat Cheese Salad** **\$16.95**

*Organic spinach, thick cut bacon, mushrooms, creamy  
goat cheese crumbles, red onion, soft boiled egg, warm  
Dijon bacon dressing*

**Caesar Salad** **\$15.95**

*Hearts of romaine, shaved parmesan, cornbread  
croutons, creamy garlic mustard dressing*

### Entrées

**Diestel Family Ranch Free Range Turkey** **\$45.00**

*Mushroom Italian sausage celery cornbread stuffing, sliced rotisserie turkey breast, leg meat,  
garlic mashed potatoes, shallot green beans, carrots, candied yams, cranberry, turkey gravy*

**Omaha Slow Roasted Prime Rib** **\$46.95**

*Sliced prime rib roast, baked potato, creamy horseradish sauce, beef au jus, asparagus*

**Wild Caught Swordfish** **\$40.00**

*Pan seared, asparagus, Meyer lemon, parmesan risotto, roasted garlic, caper sauce*

### Desserts

**Pumpkin Pie With Whipped Topping** **\$11.95**

*Spiced pumpkin custard filling, flaky pie crust, chantilly cream*

**House Made Coconut Cream Pie** **\$13.95**

*Rich coconut custard, toasted shaved coconut, graham cracker crust, berries,  
homemade bourbon whipped cream*

**Coffee Toffee Crunch Mousse Cake** **\$12.95**

*Layers of chocolate fudge cake, espresso chocolate mousse, crumbled toffee*

*Our regular dinner and bar menus are not available during the holiday.*

*\* 20% Gratuity included for parties of 6 or more.*

*No split plates or substitutions, please. Thank you!*