



## THANKSGIVING DAY

Thursday, November 23, 2023

Hours of Operation: 6 am-8 pm; Breakfast Menu: 6 am-10 am;

*Thanksgiving Dinner Buffet: 11 am-8 pm (last seating).*

### TRADITIONAL THANKSGIVING DINNER BUFFET

Menu Descriptions subject to change, No pre orders accepted, no delivery, walk-in to go available only on day of at Adult pricing.

*Adults \$64.95 ~ Seniors 65yrs. + \$59.95 ~ Children 5-12 yrs. \$35.95 ~ Children 4 yrs. & under free*

#### STARTERS

Roasted Butternut Squash Bisque |gf

Cougar Gold Salad w/ Honey Lavender Vinaigrette |gf

Hearts of Romaine Caesar w/ Garlic Herb Croutons & Lemon Garlic Vin

Pea & Cheddar Salad w/ Applewood Bacon & Water Chestnuts |gf

Seafood Maccheroni Salad w/ Bay Shrimp, Smoked Salmon, Radish, Lemon-Dill Vinaigrette

Candied Walnut Waldorf Salad |gf

*w/ Celery, Granny Apples, Red Grapes & Lemon Cream Dressing*

Assorted Artisan Baked Breads

Honey Lavender Corn Bread |gf

#### SEAFOOD DISPLAY

Dungeness Crab Legs, Peel & Eat Shrimp, Seared Ahi Tuna, Smoked Salmon Lox

*w/ drawn butter, cocktail sauce & traditional accompaniments*

#### MAIN COURSES

*Chef Carved:* Butter Roasted Turkey *w/ Thyme & Giblet Gravy* |gf

*Chef Carved:* Smoked Pit Ham *w/ Honey ~ Mustard Orange Glaze* |gf

*Chef Carved:* Herb Roasted Prime Rib of Beef *w/ Rosemary Bourbon Au Jus* |gf

Roasted Huckleberry Salmon w/ Tarragon & Lemon Zest, Huckleberry Pernod Sauce -gf

Yukon Gold Au Gratin Potatoes |gf

Apricot, Apple & Sage Sausage Stuffing w/ Spiced Pecans

Sour Cream & Chive Mashed Potatoes |gf

French Green Beans, Mushrooms & Brie Casserole |gf

*Cremini, Oyster, Shitake & Julienne Fried Onion*

Sweet Potato & Spiced Pumpkin Marshmallow Mash |gf

*Topped w/ Candied Pepitas & Maple Drizzle*

Brussels & Winter Squash Medley of Danish, Delicata & Red Kuri Pumpkin |gf

Bourbon Maple Ginger Rainbow Carrots/ Caramelized Onions & Figs |gf

Roasted Cauliflower, Broccoli & Parsnips

*w/ Creamed Leeks, Sweet Onion, & Rye Gratinee*

New Orleans Langostino & Andouille Maccheroni w/ Corn Bread-Truffle Gratin

Brandied Cranberry Orange Relish |gf

#### DESSERTS

"Max's" Bread Pudding

*w/ vanilla bean bourbon sauce*

Pumpkin Pie ~ Apple Pie ~ Pecan Tart

Vanilla Bean & Pumpkin Spice Crème Brulee |gf

Cranberry Apple Caramel Cobbler |gf

Assorted Holiday Tortes, Cheesecake Bites & Petite Pastries



*Parties of 8 or more a 19% gratuity will be added to your check. Price does not include 8.9% sales tax or gratuity.*

*gf: gluten free ~ While we offer gluten-free menu options, we are not a gluten-free kitchen.*