

THANKSGIVING BRUNCH

APPETIZERS

Smoked Wild Mushroom Soup	our signature soup	12.
Butternut Squash Soup		12.
Baked French Onion Soup		14.

MAINS

Special Breakfast		26.
scrambled eggs, large farmer's sausage, fried potatoes, marble rye toast & fresh fruit		
French Toast		16.
thick cut cranberry & raisin bread served with warm maple syrup & fresh berries		
Baked French Onion Soup		20.
served with oven baked bread and a cheddar & port wine spread		
Harvest Salad		32.
with grilled chicken, roasted butternut squash, golden beets, toasted pumpkin seeds, sun-dried cranberries, crumbled goat's cheese and a balsamic vinaigrette		
Pan Seared Rainbow Trout		34.
with a citrus beurre blanc, long grain rice, fresh vegetables & a garden salad		
Pork Schnitzel		34.
with a red wine demi & caramelized onions served with whipped potatoes, fresh vegetables & a garden salad		
Our Famous Reuben Sandwich		28.
corned beef, sauerkraut & melted Swiss cheese on marble rye bread served with a garden salad		
Linguini		28.
olive oil, onions, garlic, cherry tomatoes, fresh basil, shaved parmesan and garlic toast served with a garden salad add grilled chicken \$8, add grilled tiger shrimp \$10		
Traditional Roast Turkey		44.
with sage stuffing, pan gravy, whipped potatoes, fresh vegetables & cranberries served with a garden salad		

all selections served with sweet potato muffins & hot drop biscuits

PLEASE ADVISE OF ALL FOOD ALLERGIES