

Thanksgiving Menu 2018

Roast Turkey Served with stuffing, green bean casserole and your choice of Yukon gold mashed potatoes & gravy or a baked sweet potato 16.95
Children Under 10 8.95

Slow Roasted Prime Rib With Yukon gold smashed potatoes or a baked sweet potato and grilled asparagus
Queen 21.95 King 25.95

Rack of Lamb Served with roasted red pepper smashed potatoes and grilled asparagus 32.95

Salmon Tapenade Wrapped in phyllo with a Mediterranean tapenade. Served with an orzo pasta and topped with a lemon caper beurre blanc 24.95

Pecan Encrusted Walleye Canadian walleye lightly sautéed and drizzled with sauce verte.
Served with grilled asparagus 22.95

Butternut Squash Ravioli With a sage & brown butter sauce. Served with sautéed shitake mushrooms and spinach 18.95

All Dinners Include:

Roasted Butternut Squash Soup and
House Salad with Red Wine Vinaigrette Dressing
Cranberry Orange Pecan Bread & Homemade Dill Bread

Your Choice of Homemade Dessert:

Traditional Pumpkin Pie, Apple Bread Pudding with warm caramel sauce, or cranberry cake with butter cream sauce

Thank You For Sharing Your Day With Us.

*Holiday
Acres*

