



THANKSGIVING 2025

FOUR COURSE DINNER

\$75.00 per person

CURRY CRAB SOUP
LUMP CRAB MEAT, SEAFOOD BROTH, CURRY SPICES, HERB CREAM

ROASTED BUTTERNUT SQUASH BISQUE
PUMPKIN AND SQUASH, CREAM, CINNAMON, SUNFLOWER SEEDS

SMOKED SALMON ROSTI
NOVA SCOTIA SMOKED SALMON, CRÈME FRAICHE, POTATO ROSTI, SALMON ROE

BAVARIAN CHARCUTERIE
CHEF’S SELECTION OF GERMAN MEATS AND CHEESE, PIMENTO, SAUCE CUMBERLAND

FRIED BRUSSELS SPROUTS
RAISINS, ALMONDS, SWEETY DROP PEPPERS, RHINELAND VINAIGRETTE

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FIELD GREEN SALAD
MIXED FIELD GREENS, APPLE, PEAR SLICES, BLUEBERRIES, FETA, FIG BALSAMIC

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PRIME RIB OF BEEF
GREEN BEANS, WHIPPED POTATO, HORSERADISH, AU JUS

CHEF CLEM’S SLOW ROASTED BRISKET DINNER
SLICED BEEF BRISKET, COLESLAW, GOUDA MAC N CHEESE, CAROLINA MUSTARD

JAEGER SCHNITZEL
VEAL CUTLET, SHERRY-BACON-MUSHROOM CREAM, GERMAN POTATO SALAD, RED CABBAGE

SAUERBRATEN
USDA ANGUS “SOUS VIDE” BEEF ROAST, RED CABBAGE, POTATO DUMPLING

ATLANTIC SALMON
GRILLED ASPARAGUS, FINGERLING POTATOES, PORK BELLY CREAM SAUCE

CRAB CAKE
JUMBO AND LUMP CRAB, WHIPPED POTATO, ASPARAGUS, HOLLANDAISE SAUCE

“SAUERKRAUT GARNISHED”
TRIO OF GERMAN SAUSAGES, KASSLER RIPCHEN, SAUERKRAUT, WHIPPED POTATO

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DESSERT
BLACK FOREST | CHEESECAKE | PECAN PIE | PUMPKIN PIE | APPLE STRUDEL

TRADITIONAL HOLIDAY DINNER

\$63.00

CHOICE OF FIRST COURSE



FIELD GREEN SALAD
MIXED FIELD GREENS, APPLE, PEAR SLICES, BLUEBERRIES, FETA, FIG BALSAMIC



ROASTED TURKEY
TRADITIONAL GRAVY, MASHED POTATOES, STUFFING, GREEN BEANS, CRANBERRY SAUCE
OR

BUTTERNUT RISOTTO
CREAMY ABORIO, BUTTERNUT SQUASH, CANDIED CHERRIES, DUO OF FIGS



CHOICE OF DESSERT

PLEASE VIEW OUR AWARD WINNING, WINE, BEER & CREATIVE COCKTAIL LIST.
20% GRATUITY ADDED TO ALL PARTIES OF FIVE OR MORE GUESTS.