



THANKSGIVING DAY

Thursday, November 28, 2024

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 per meal.

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, 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
Cremini, Oyster, Shitake & Julienne Fried Onion
Sweet Potato & Spiced Pumpkin Marshmallow Mash |gf
Topped w/ Candied Pepitas & Maple Drizzle
Sizzled Brussels & Danish, Delicata & Red Kuri Pumpkin Squash Medley |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 Brûlée |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.*