



A time for Thanks

• STARTERS •

WILD MUSHROOM SOUP

Fresh roasted Cremini mushrooms with sherry and essence of truffle.

BUTTERNUT SQUASH SOUP

Roasted butternut squash soup, garnished with sage brown butter.

ROASTED BEET SALAD

Roasted red and yellow beets with fresh arugula, Roquefort cheese, and roasted walnuts in a red wine and walnut oil vinaigrette.

WALDORF SALAD

Organic mixed greens tossed in a tart apple and Champagne vinegar dressing with spiced candied walnuts, feta cheese and shaved Gala apples.

STEAKHOUSE WEDGE

Crisp wedge of organic iceberg lettuce dressed with house-made Chandlers Ranch dressing and garnished with applewood smoked bacon and tomato.

CAESAR SALAD

Whole crisp leaves of organic romaine with our classic anchovy Caesar dressing and garnished with Parmesan cheese crouton and white anchovy.

• ENTRÉES •

SLOW ROASTED TURKEY

Sliced turkey breast with tarragon pine nut stuffing, mashed potatoes and gravy, roasted root vegetables and house-made orange cranberry relish.

PETITE FILET MIGNON

Oven broiled, aged beef tenderloin includes a broiled tomato Provençale, roasted root vegetables and haricot verts.

PRIME RIB

Slowly roasted prime rib served medium rare to medium with creamed horseradish, beef au jus; served with a broiled tomato Provençale, and mashed potatoes.

DOUBLE LAMB CHOPS

Pan seared, oven roasted baby lamb chops served with apple mint chutney, potatoes au gratin and fresh baby carrots.

PETRALE SOLE

Sautéed Pacific petrale sole with toasted almonds, meunière butter and dill. Served with lemon zested jasmine rice and haricot verts.

VEGAN STEAK

Hand-made vegan "steak" made with mushrooms, grains and root vegetables over a grilled portobello mushroom with a red wine and beet jus.. Make it a complete vegan meal with a mixed green salad and scoop of housemade sorbet.

• DESSERTS •

PUMPKIN CHEESECAKE

House made and topped with cinnamon rum sauce .

APPLE COBBLER

Baked Granny Smiths, served warm with house-spun cinnamon ice cream.