

Monday, October 12, 2026

THANKSGIVING À LA CARTE

An Autumn Celebration of Seasonal Flavors

SALADS & APPETIZERS

ROASTED BUTTERNUT SQUASH & QUINOA | \$17

Roasted butternut squash, quinoa, dried cranberries, toasted pumpkin seeds, fresh herbs & maple vinaigrette

BURRATA SALAD | \$15

Roasted butternut squash, quinoa, dried cranberries, toasted pumpkin seeds, fresh herbs & maple vinaigrette

ROASTED BUTTERNUT SQUASH SOUP | \$10

Maple crème fraîche, toasted pumpkin seeds, crispy sage & brown butter drizzle

MAIN COURSES

ROASTED TURKEY ROLL | \$28

Sage, celery, onion & cranberry stuffing, Yukon Gold creamy mashed potatoes, roasted Brussels sprouts, heirloom tomatoes & carrots, cranberry sauce & house turkey jus

BUTTERNUT SQUASH RAVIOLI | \$22

Maple-sage brown butter, whipped goat cheese, toasted pine nuts & fresh herbs

SURF & TURF | \$52

8oz Ribeye & garlic-butter shrimp, Yukon Gold creamy mashed potatoes, roasted broccolini, heirloom tomatoes & carrots, finished with peppercorn demi-glace

DESSERTS

WARM PECAN PIE | \$12

Classic pecan pie served warm with vanilla ice cream & maple caramel sauce

STICKY TOFFEE PUDDING | \$14

Warm date pudding, rich toffee sauce, vanilla ice cream & toasted pecans



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Available at: Rosie's Kitchen at 5:00 PM | Joker's Den Lounge at 4:00 PM