Happy Thanksgiving From Our Family to Yours

— Starters —

Smoked Sweet Corn Bisque
Velvety cream corn soup topped with crispy bacon, cotija cheese, and cilantro oil

Fall Salad (V)
Greens, caramelized pecans, green apples, goat cheese, and tomatoes with a maple vinaigrette

Caesar Salad
Our version of the classic with Focaccia croutons

Shrimp & Grits
Sautéed shrimp in a creamy bacon, mushroom, tomato, brandy sauce on cheesy Tabasco grit cake

Quail and Dressing
Quail breast medallions stuffed with cornbread dressing and garnished with cranberry chutney

Duck Tamale
Duck carnitas stuffed in masa and steamed - Tomatillo, queso fresco, and Honduran crema

— Main Course —

Thanksgiving Feast
Herb brined slow-roasted turkey breast with turkey gravy, cornbread dressing, sauteed green beans, sweet or mashed potatoes, and cranberry chutney

Hunters Harvest
Venison chop with a wild mushroom cognac sauce
Elk tenderloin espresso crusted with a blackberry port reduction - Minnesota wild rice

Buffalo Filet Mignon
Sweet or mashed potatoes

Smoked Filet Mignon
Bourbon cream corn coulis
Sweet or mashed potatoes

Ribeye (USDA Prime)
Sweet or mashed potatoes

Maple Glazed Salmon
Served with sauteed green beans over wild rice

Autumn Harvest Pasta (V)
creamy roasted garlic butternut squash pasta with Vegan shrimp

— Desserts —

Texas Pecan Pie
Traditional southern pecan pie with a TX whiskey Créme anglaise

Chocolate Torte
Flourless chocolate cake spiked with Chambord and topped with raspberry coulis

Cranberry Sorbet (V)
Housemade fruit sorbet with seasonal fresh berries

Pumpkin Pie
Creamy, airy filling in a buttery crust with warm spices. Topped with whipped cream and caramel

Three courses $78.00 per person

Kids 12 and under $25per person (Thanksgiving feast only)

Family Style Sides

Sweet Potatoes $12
Mashed spiked with Texas whiskey and sprinkled with candied pecans

Green Bean Casserole $13
Fresh green beans baked in a wild mushroom cream sauce topped with fried onions

Roasted Brussels Sprouts $13
Roasted in maple with bacon

Gouda Mac & Cheese $15

Mashed Potatoes $12

Cornbread Dressing $12

Accompaniments

Chicken Fried Lobster $21
lemon butter cream

Venison Chop $21
Au Poivre

Bone Marrow Butter $6

Espresso Crusted Elk Tenderloin $21
Blackberry port reduction

Truffle Duxelle Butter $6

Gratuity added to parties of 6 or more

Holiday Cocktails

Cranberry Paloma $15
Y.O. Ranch reposado tequila, cranberry juice, grapefruit juice, and soda - Garnished with frozen cranberries and grapefruit twist

Caramel Apple Mule $16
Apple brandy, Licor 43, and ginger beer

Turkeytini $15
Devils River bourbon, Kaluha, chocolate liqueur, Baileys, and cream

Apple Cider Old Fashion $15

Apple Cider Mimosa $13

Pomegranate Spritzer Mocktail $10

Cranberry Punch Mocktail $10