

INNER PECIALS

TRADITIONAL TURKEY DINNER

mild sausage stuffing with spinach, turkey gravy, whipped mashed potatoes, green bean casserole 30 PAIRS BEST WITH: Harvest Chardonnay - 9 GLS / 34 BTL

HAM DINNER

pineapple glazed ham, whipped mashed potatoes, green bean casserole 30

PAIRS BEST WITH: Matheus Piesporter, Riesling - 11 GLS / 42 BTL

BROWN SUGAR ENCRUSTED SALMON

oven-baked salmon encrusted with brown sugar, served with whipped mashed potatoes and roasted carrots 26 PAIRS BEST WITH: Rock Ferry, Sauvignon - 12 GLS / 46 BTL

THANKSGIVING FEAST

combination of turkey and ham, served with sausage stuffing with spinach, green bean casserole, whipped mashed potatoes, turkey gravy, a dinner roll, pumpkin pie 39 PAIRS BEST WITH: Banfi, Pinot Grigio - 12 GLS / 46 BTL

DESSERT

PUMPKIN PIE

smooth and creamy pumpkin filling, spiced with cinnamon and nutmeg on a flakey crust, topped with whipped cream 9

FEATURED COCKTAILS

CRANBERRY OLD FASHIONED woodford reserve, muddled cranberries, orange bitters, fresh toasted rosemary 13

SALTED CARAMEL MARTINI smirnoff kissed caramel, baileys irish cream, half and half, topped with salted caramel square 12

RESTAURANT

REGULAR MENU ALSO SERVED

We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please le your server know. Our food contains or may contain undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness.