



Thursday, November 27, 2025

THANKSGIVING MENU

Two Seatings Available 11 AM and 3 PM

APPETIZERS

Cheese and Charcuterie Board

Texas Pimento Cheese Dip
with Toast Points

SALADS

Autumn Salad

*Spring Mix, Candied Pecans, Fall Carrots,
Dried Cranberries, Raspberry Vinaigrette
and Ranch Dressing*

Caesar Salad

*Romaine, Shaved Parmesan,
House Caesar and Fresh Croutons*

DESSERTS

Pumpkin Pie

Cherry Pie

Pecan Pie

Fresh Whipped Cream

ENTREES

Oven Roasted Turkey
with Pan Drippings

Honey Glazed Pit Ham

Chicken Fried Chicken
with Three-Pepper Gravy

Salmon

with Brown Butter Sauce

Roasted Prime Rib
with Au Jus and Horseradish Cream

SIDES

Green Bean Casserole
with Tobacco Onions

Brussel Sprouts
with Bacon and Parmesan

Roasted Sweet Potatoes
with Cider Glaze

Mac and Cheese

Mashed Russet Potatoes

Classic Turkey Gravy

Herb Bread Stuffing

Hatch Green Chile Corn Bread

Cranberry Sauce

Dinner Rolls
with Butter

*Reservations Required.
Please call 575-377-3055*

*Adults \$100 • Kids 6-12 \$50
5 and under free*

*Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of food born illnesses.*

