



Adults \$90 • Kids 6-12 \$45 • 5 and under free

THANKSGIVING BUFFET

TWO SEATINGS AVAILABLE
11 AM AND 3 PM

Thursday, November 26, 2026

SOUP

Butternut Squash Soup

Roasted butternut squash with blended caramelized onions, warm autumn spices and a touch of cream

SALADS

Autumn Salad

Heritage lettuce, candied pecans, heirloom carrots and dried cranberries accompanied by raspberry vinaigrette and ranch dressing

Caesar Salad

Artisan romaine, parmesan, house Caesar dressing and olive oil-black pepper croutons

ENTREES

Roasted Heritage Turkey

with a traditional pan gravy & cranberry sauce

Honey Glazed Pit Ham

with Pommery mustard

Grilled Atlantic Salmon

with a classic wine-butter sauce and lemon

Wild Mushroom & Root Vegetable Pot Pie

SIDES

Green Bean Casserole

wild mushroom velouté and crispy onions

Brussels Sprouts

with bacon and parmesan

Roasted Sweet Potatoes

with hot honey and herbs

Mashed Yukon Gold Potatoes

with butter, cream, and chives

Mac n' Cheese

Brown Butter & Apple Stuffing

Hatch Green Chile & Cheddar Corn Bread

with honey butter and a corn nut crumble

Dinner Rolls & Butter

DESSERTS

All served with fresh whipped cream

Pumpkin Pie

Pecan Pie

Chocolate Chunk Brownies

Reservations Required. Please call 575-377-3055

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


ELEMENTS