

# Thanksgiving Menu

## FIRST COURSE

Wild Mushroom & Spinach Dip  
Grilled Sourdough Toast

Wisconsin Cheddar Plate  
Pickled Vegetables, Olives, Seasonal Fruit Preserves, House-Made Herb Crackers

Shrimp Cocktail  
Horseradish Cocktail Sauce, Lemon

Steak Tartare  
Capers, Chives, Parsley, Sourdough Toast

## SECOND COURSE

Butternut Squash Soup  
Toasted Hazelnuts  
Arugula Salad  
Sliced Pears, Goat Cheese, Toasted Almonds, Champagne Vinaigrette

Crab Cake  
Pear Slaw, Chile Mayo  
Burrata  
Roasted Butternut Squash, Ginger Vinaigrette, Pumpkin Seeds

## THIRD COURSE

Herb-Roasted Turkey Breasts & Thighs

Cabernet-Braised Beef Short Ribs

Sautéed Walleye

Petite Filet-Bistro Steak

Family-Style Sides

Mashed Yukon Gold Potatoes, Pecan Sage Dressing, Buttered Green Beans,  
Pan Gravy, Sweet Potato Purée, Caramelized Brussels Sprouts

## DESSERT

Selection of Thanksgiving Pies

Menu subject to change due to availability.

