



Thanks 2021 GIVING

\$59*

4 Course Meal
Including a Cocktail
or Glass of Wine**

3PM - 10PM

First Course: (choice of)

Chilled Shrimp Cocktail *with Louise Rose Sauce*

Devils On Horseback

*Oven Baked Dates Stuffed with Blue Cheese, Wrapped in Prosciutto
On Crisp Crostini and Honey Chipotle Drizzle*

Pilgrim's Roasted Vegetable Turnovers

Roast Squash with Corn and Caramelized Onions Wrapped in Pastry, Pecan Butter Sauce

Second Course: (choice of)

Butternut Squash and Corn Bisque

Fall Harvest Salad

*Romaine and Butter Leaf Lettuce, Teardrop Tomatoes, Cranberries and Candied Pecans
Tossed in Apple Cider Vinaigrette*

Silverado Salad Bowl *with Champagne Dressing, Tossed Tableside*

Third Course: (choice of)

Herb Roasted Young Turkey

*with Giblet Gravy, Apple and Chestnut Dressing, Yukon Gold Creamed Potatoes and
Maple Glazed Yams, Baked Acorn Squash with Cranberry Relish and Green Beans*

The Below Entrees Are Served with Roast Chateau or Whipped Potatoes and Green Beans

Seared Alaskan Black Cod

Herb Crusted, Pan Seared, with Green Peas Over Sundried Tomato Cream

Crown Apple Glazed Loin of Pork

with Sage and Onion Dressing, Apple and Pumpkin Seed Compote, Natural Jus

Fourth Course: (Tea or Coffee and choice of)

Pumpkin Pie *with Whipped Cream*

Baked Granny Smith Apples

Filled with Cranberries and Pecans, Crème Anglaise

Chocolate S'mores Cake

Also Serving Our Regular Menu

Please alert your server of any
food allergies or dietary concerns
prior to ordering

*Not including tax or gratuity • **21 & Over