

Please Select One From Each Category

STARTER

Lamb Chop Fondue

Two lamb chops grilled to your preference and served with Truffle Tremor goat cheese fondue.

Pig Wing

Fried to a crispy golden brown and served with spicy ranch.

SALADS & SOUP

Iceberg Wedge • Caesar Salad • Spinach Salad

Butternut Squash Soup

Garnished with wildflower honey cream and candied jalapeno.

ENTRÉE

Turducken

12oz portion of turducken, turkey breast stuffed with duck speck and chicken breast, served with a prosciutto and fennel cornbread stuffing with homemade cranberry sauce.

Traditional Turkey

12oz portion of turkey breast served with American ham and fennel cornbread stuffing with homemade cranberry sauce.

8oz Delmonico Steak • 8oz Filet • 10oz House Smoked Prime Rib

Atlantic Salmon • Sea Bass

SIDES

Yukon Gold Mashed Potatoes

Maple Mash Sweet Potatoes

Scalloped Cheese Potatoes

Creamed Corn

Corn Bread Stuffing

Creamed Spinach

Sautéed Green Beans

Steamed Broccoli

DESSERT (ADDITIONAL 4⁹⁹)

Sweet Potato Pie

With a marshmallow topping

Pumpkin Cheesecake

Garnished with a maple whipped cream

Preston's Butter Cake

Topped with vanilla ice cream and chocolate sauce

Flourless Chocolate Cake

Served with cream anglaise and raspberry sauce



* These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.