

# THANKSGIVING DINNER 2022

## ROOM SERVICE MENU

### STARTERS

- BUTTERNUT SQUASH SOUP *Butternut squash with jalepeno sour cream drizzle.* . . . . . \$13
- ARUGULA SALAD *Arugula, orange, apples, watercress, strawberries with a pear vinaigrette.* . . . . . \$13
- FRIED CALAMARI *Tempura fried calamari strips, with root vegetable coleslaw and lemon.* . . . . . \$16
- MUSHROOM POT PIE *Mushrooms, celery, potatoes, carrots, peas in a creamy mushroom.* . . . . . \$15  
*sauce.*

### ENTRÉE

- BUTTERNUT RAVIOLI *Served with a garlic cream sauce. Finished with micro greens.* . . . . . \$35
- ROASTED TURKEY *Dark and light meat, house stuffing, sautéed broccolini, Cranberry sauce, . . . \$35*  
*cheddar whipped potatoes & homemade gravy.*
- SEARED SALMON *Served with a yam puree, roasted fresh vegetables. Finished with a dill crème . . \$37*  
*sauce.*
- ROASTED PORK CHOP *Served with a pineapple cherry glaze, cheddar whipped potatoes, . . . . . \$37*  
*roasted vegetables, cranberry sauce and house stuffing.*

### DESSERT

- PUMPKIN CHEESECAKE *Finished with fresh whipped cream.* . . . . . \$13
- PEAR PIE ALA MODE *House made pear pie served with vanilla ice cream.* . . . . . \$13
- CHOCOLATE CAKE *Decadent dark chocolate, chocolate drizzle, and fresh strawberries.* . . . . . \$13

*An 18% gratuity will be added to all delivery orders.*

*Served from 4pm to 830pm*

*No substitutions please.*

*Dial Ext. 469*