

Thanksgiving Menu

Thursday, November 28, 2024

Reservations Required. Please call 575-377-3055

Adults \$100 • Kids 6-12 \$50 • 5 and under free

APPETIZERS

Cheese and Charcuterie Board

Texas Pimento Cheese Dip

with Toast Points

SALADS

Autumn Salad

Spring Mix, Candied Pecans, Fall Carrots, Dried Cranberries, Raspberry Vinaigrette and Ranch Dressing

Caesar Salad

Romaine, Shaved Parmesan, House Caesar and Fresh Croutons

ENTREES

Oven Roasted Turkey

with Pan Drippings

Honey Glazed Pit Ham

Chicken Fried Chicken

with Three-Pepper Gravy

Salmon

with Brown Butter Sauce

Roasted Prime Rib

with Au Jus and Horseradish Cream



SIDES

Green Bean Casserole

with Tobacco Onions

Brussel Sprouts

with Bacon and Parmesan

Roasted Sweet Potatoes

with Cider Glaze

Mac and Cheese

Mashed Russet Potatoes

Classic Turkey Gravy

Herb Bread Stuffing

Hatch Green Chile Corn Bread

Cranberry Sauce

Dinner Rolls

with Butter

DESSERTS

Pumpkin Pie ~ Cherry Pie ~ Apple Strudel

Fresh Whipped Cream

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