

NOVEMBER MENU



BREAKFAST MENU OF THE MONTH: *Pumpkin Pancakes with Toasted Pecan Maple Syrup, Choice Of Breakfast Sausage Or Applewood Smoked Bacon, Fresh Fruit Display & Assortment Of Muffins & Pastries*
\$12.95

SANDWICH OF THE MONTH: *Thanksgiving Sandwich; Roasted Turkey Breast, Cranberry Sauce, Sage Stuffing on Rustic Bread*

SEASONAL SIDE SALAD: *Port Poached Pears With Autumn Mixed Greens, Cherry Glen Farms Goat Cheese, Dried Cranberries & Candied Almonds Served With Vinaigrette*

SEASONAL SIDE SALAD: *Confetti Kale Salad: Kale Greens Topped With Crunchy Julienned Root Vegetables Served with House Vinaigrette*

SEASONAL ENTRÉE: *Baked Short Rib Rigatoni with Four Cheeses, Caesar Salad, Fresh Bread & Cookies/Brownie Platter*
\$15.75

SEASONAL ENTRÉE: *Herb Roasted Turkey Breast, Pan Gravy, Rosemary Sage Stuffing, Garlic Mashed Potatoes, Garden Salad, Rolls & Pumpkin Pie*
\$14.95

SEASONAL ENTRÉE: *Autumn Mixed Grill: Sage & Thyme Grilled Chicken Breast, Roasted Garlic Shrimp, Balsamic Molasses Flank Steak Served With Roasted Potatoes & Root Vegetables. Garden Salad, Bread Basket And Cookie/Brownie Display*
\$18.95

SEASONAL ENTRÉE: *Apple Crusted Salmon Served over Braised Swiss Chard; Roasted Potatoes & Root Vegetables; Garden Salad; Bread; And Cookie/Brownie Platter*
\$16.95

SEASONAL ENTRÉE: *Grilled Tenderloin with Crispy Shallots; Savory Thyme & Mushroom Bread Pudding; Roasted Root Vegetables; Port Pear Salad; Bread; And Miniature French Pastries*
\$22.95

SEASONAL DESSERTS: *Gingerbread Bars with Cream Cheese Frosting*
\$32 a dozen