

THURSDAY NOV 25TH ~ MENU

Pinot noir glazed carved beef tenderloin -w- horseradish sauce

Herb rubbed slow roasted Tom turkey

Brown sugar glazed ham

Fall harvest greens -w- fall vegetables and raspberry vinaigrette

Assortment of breads and rolls -w- butter

Sweet potato au gratin -w- maple glaze and candied pecans

Zucchini, yellow squash, and sweet potato medley

Traditional green bean casserole

Cornbread stuffing

Roasted garlic rustic mashed potatoes -w- turkey debris gravy

Cranberry mango risotto

House made cranberry sauce

Red lentil pasta salad

Acorn squash bisque

Assorted pies and desserts

Reservations required call 309-796-4020

10:00 AM | 12:00 PM | 2:00 PM \$35.95 PER ADULT | \$14.95 10 & UNDER

Receive \$1 off with donation of a non-perishable food item.