

LIMITED HOLIDAY MENU BY CHEF GLIDEWELL

SALADS

SANTA'S GARDEN \$14

Mixed greens tossed in a pumpkin vinaigrette with green apple, cherry tomato, and candied cranberry

ROAST BEET AND GOAT CHEESE \$16

Arugula, roast beet, avocado, goat cheese, toasted walnut and a maple-balsamic vinaigrette

BLUE GRILLED PEAR \$16

Mixed greens, frisee, grilled pears, caramelized onion and blue cheese tossed in an apple cider vinaigrette and topped with toasted pumpkin seeds

ENTREES

HOUSE PRIME RIB \$30

Thinly sliced and served with butter whipped potato, grilled asparagus and an herbed jus

CIDER GLAZED CHICKEN \$24

Bone in chicken breast served over a rosemary, yukon gold potato and apple hash

SWEET POTATO BAKED PASTA \$19

Fat rigatoni pasta tossed in a creamy sweet potato-cashew sauce and topped with toasted pumpkin tossed in a hazelnut brown butter

SMOKED BRISKET SANDWICH \$22

Shredded brisket tossed in BBQ sauce on a toasted bun and topped with coleslaw, served with garlic-herb potato wedges and a side salad

KIDS MENU

CHICKEN TENDERS with french fries \$12

MINI HAMBURGERS (2) with cheddar cheese & french fries \$12

ALL-NATURAL JUMBO HOT DOG on a plain bun and french fries \$11

FRESH MADE MACARONI AND CHEESE \$10

DESSERT

CANDY CANE WHITE CHOCOLATE MOUSSE \$13

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.