

2016 Thanksgiving Champagne Feast

Thursday, November 24th

12:00 PM to 6:00 PM (last seating 5pm)

For Reservations please call 818.755.5000 or email receptionist@sportsmenslodge.com

Adults: \$49.95 • Seniors: (60+): \$39.95 • Children 5-12 years: \$22.95 • Children 4 & under: FREE Plus Tax and Tip



SOUP & SALADS

Winter Squash Soup

chives | crisp bacon | roasted pumpkin seeds | croutons | crackers

Classic Caesar Salad | Antipasto Salad | Fresh Fruit Platter

Baby greens with candied pecans, golden raisins, goat cheese, tangerine vinaigrette

SEAFOOD ICE DISPLAY

Peel and Eat Shrimp | King Crab Legs | Oysters on the Half Shell

White Fish Ceviche | Ahi Tuna Rolls | California Rolls

CHEF'S CARVERY

Honey Glazed Ham

Whole Roasted Turkey | Giblet Gravy | Cranberry Chutney

Prime Rib of Beef | Au Jus | Tarragon Mustard | Creamy Horseradish Sauce

ENTREES

Roasted Salmon with Swiss Chard and Pomegranate Sauce

Beef Short Ribs braised in Red Wine | Provence Roasted with Dry Vermouth Sauce

Pumpkin Ravioli with Sage Butter Sauce and Candied Pecans

SIDES

Baked Macaroni & Cheese | Garlic Mashed Red Potatoes | Traditional Stuffing | Candied Yams

Creole Corn on the Cobb | Green Beans with Toasted Almonds | Steamed Seasonal Vegetables

CHILDREN'S MINI BUFFET

Chicken Tenders | Mini Cheese Pizzas | Crispy Tater Tots

SWEET ENDINGS

Traditional Holiday Desserts

apple pie | pecan pie | pumpkin pie | assorted cakes | cookies | lemon bars | brownies | house made mini pastries

Sportsmen's Lodge Bread Pudding with Bourbon Crème Anglaise

Champagne • Coffee • Tea • Assorted Juices

Full Cash Bar and Wine List Available