



Thanksgiving Day at the Chateau

\$45 per person

\$12.95 per child (ages 6- 12) / 5 and under- Free (Kids menu)

(Excluding beverage tax and gratuity)

Price includes your choice of one salad, one entrée & one dessert.

Salads

Shrimp Cocktail

Mixed Greens, Eureka Lemon Oil, Celery Salad, Cocktail Sauce (GF)

Waldorf Salad

Apples, Pecans and Grapes with Sour Cream Dressing

Very Berry Salad

Spring Mix, Fresh Berries, Candied Walnuts, Crumbled Feta Cheese, Strawberry Balsamic Vinaigrette

Southwest Sweet Potato Salad

Sweet Potatoes, Raisins, Cumin, Black Beans, Corn, Red Onion & Cilantro with Southwest Dressing

Entrées

Prime Rib 10oz Cut

Mashed Potatoes, Honey Glazed Carrots and Au Jus

Sage Rubbed Turkey Breast

Sweet Potato Mash, Green Bean Casserole, Traditional Stuffing and Turkey Gravy

Maple Bourbon Glazed Ham

Mashed Potatoes, Green Bean Casserole, Maple Bourbon Glaze

Add a 10oz Lobster Tail for \$45

Dietary restrictions will be accommodated if facility was notified at the time of reservation.
(GF) represents Gluten Free items. If you have an Allergy, please let your server know.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

Wine Director Selection for Pairing

\$7 for a 6oz glass

(Selections Vary)

Boen Chardonnay
Guenoc Pinot Grigio
Concannon Cabernet Sauvignon
Entwine Merlot
Paul Mas Pinot Noir

Desserts

Pumpkin Pie

Served with Whipped Cream

Pecan Pie

Served with Chocolate Drizzle & Whipped Cream

Sweet Potato Cheesecake

Served with Caramel Drizzle & Whipped Cream

Carrot Cake

Served with Caramel Drizzle & Whipped Cream

Facemasks are required in public areas of our resort at all times.
Please follow the CDC recommended 6 feet social distancing guidelines.

Seating Times are 10:30am –6:15pm (by reservation only)

Please call 417-334-1161

Request the Holiday Line for Reservations.

