



Thanksgiving Day at the Chateau

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

(beverage and gratuity not included)

Separate kids menu available

Soup or Salad

Curry Butternut Squash Bisque
with Red Coulis & Crème Fraiche

Belgium Salad

Belgium Endive & Baby Wild Arugula, Dried Cranberries, Granny Smith Apple,
Candied Walnuts, Gorgonzola Cheese, Raspberry Vinaigrette (GF)

House Salad

Spring Mix, Fresh Berries, Baby Heirloom Tomatoes,
Cucumbers, Carrot Matchsticks (Choice of Dressing) (GF)

Entrées

Roasted Turkey | 35

with Andouille Sausage & Chestnut Stuffing, Green Beans, Sweet Potato Au Gratin,
Pickled Baby Beets, Rosemary Au Jus

Pan Seared Sea Bass | 47

with Artichoke Shiitake Butter Sauce, Green Beans,
Sweet Potato Au Gratin, Pickled Baby Beets (GF)

Petite 6oz Baseball Sirloin Steak and Boursin Crusted Shrimp | 46

with Green Beans, Sweet Potato Au Gratin, Pickled Baby Beets (GF)

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."

Desserts

Pumpkin Cheesecake

With Grand Mariner Macerated Berries & Whipped Cream

Choice of Alternative Dessert

Choice of Alternative Desserts will be Available
(limited availability)

From our Family to Yours

Happy Thanksgiving Everyone

Thank You for Choosing

Chateau on the Lake

Please follow the CDC recommended guidelines
Seating times are 11:00am –6:15pm (by reservation only)
Please call 417-243-1736 for reservations