

# MASSELOW'S

STEAKHOUSE

## THANKSGIVING DINNER

THU, NOV 24 / SERVED 3-8PM  
ADULTS \$95 / CHILDREN UNDER 12 \$25

### FIRST COURSE

#### Hors d'oeuvre

*Cured meats, artisan cheeses, fig jam, smoked garlic honey mustard, vegetable relish,  
crackers, bread, butter, Masselow's green salad*

### SECOND COURSE

#### Family Table

*Turkey, hand-carved striploin, stuffing, mashed potatoes, gravy, grilled asparagus with bacon,  
corn casserole, twice-baked yams, cranberry sauce*

### THIRD COURSE

#### Dessert

*Both to share*

#### **Warm Apple Crisp and Deconstructed Sweet Potato Cheesecake**

*Served with vanilla ice cream, toasted marshmallow, and bourbon caramel*

*Chef Tanya Broesder*

*A 20% service charge is added to all guest checks and distributed directly to our staff.  
Any additional tip left for the service staff is entirely optional.*

Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens:  
milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.  
\*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses.

