

MASSELOW'S

STEAKHOUSE

THANKSGIVING DINNER

THU, NOV 23 / SERVED 3-8PM
ADULTS \$85 / CHILDREN UNDER 12 \$25

FIRST COURSE

*Deviled eggs, cured meats, artisan cheeses, piccalilli,
sweet and spicy stoneground mustard, crackers, baguette*

SECOND COURSE

(Choice of one)

Classic Caesar

Romaine, Parmesan, croutons, Caesar dressing, lemon

Roasted Vegetable Salad

*Field greens, roasted tomato, beet, butternut squash,
toasted almond, Cougar Gold, sherry vinaigrette*

THIRD COURSE

(Family-style)

*Turkey, prime rib, au jus, stuffing, mashed potato, gravy,
green bean medley with bacon, sweet potato cassoulet, cranberry sauce*

FOURTH COURSE

(Choice of one)

Pumpkin Cheesecake

Chantilly, pepita brittle, salted caramel

Black Forest Cake

(Gluten-free available)

Chocolate cake, cherry, chocolate mousse, Chantilly

*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.*

