

MASSELOW'S

STEAKHOUSE

THANKSGIVING DINNER

THU, NOV 27 / SERVED 3-8PM
ADULTS \$90 / CHILDREN UNDER 12 \$25

FIRST COURSE

*Deviled eggs, cured meats, artisan cheeses, pickled vegetables,
sweet and spicy stoneground mustard, crackers*

SECOND COURSE

(Choice of one)

Classic Caesar

Romaine, Parmesan, croutons, Caesar dressing, lemon

Apple Salad

Spring mix, dried cranberries, pomegranate, bleu cheese, candied pecans, maple honey vinaigrette

THIRD COURSE

(Family-style)

*Turkey, ham, maple glaze, stuffing, mashed potato, gravy,
green bean bacon casserole, sweet potato purée, cranberry sauce*

FOURTH COURSE

(Choice of one)

Chocolate Hazelnut Gateau

Rich chocolate cake, mousse, candied hazelnuts

Pumpkin Pecan Crunch

Pecan crust, cream cheese mousse

Caramel Apple Crème Brûlée

Apple cider custard, cinnamon apples

*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.

