



## THANKSGIVING

**BUTTERNUT SQUASH SOUP  
SLOW-ROASTED TURKEY  
WITH PAN GRAVY**

*Featuring House-Made Sides:*

**TRADITIONAL STUFFING  
ROASTED GREEN BEANS & CARROTS  
MARY'S POTATOES  
CRANBERRY SAUCE**

**PUMPKIN PRALINE CHEESECAKE**

*A Collaboration with Eli's Cheesecake of Chicago*

Vanilla Whipped Cream, Caramel Sauce

Adults **28.99** | Kids (12 & Under) **12.99**

*Pairs with our November Wine of the Month*

**GEWÜRZTRAMINER SAUVIGNON BLANC**

Lychee, passion fruit, lemon, lime, melon, and spice aromas lead to an equally impressive, rich and well-balanced slightly sweet palate. The finish is fruity, spicy, and long lasting, making this a beautiful, food-friendly blend.

**9.00**

**Cranberry Sangria**

Cranberry Wine, Fresh-Squeezed Juices, Spiced Cranberry Syrup

*7.50 glass | 23.99 pitcher*