

Thanksgiving Day Menu

Open 11:00am-9:00pm

Soup Du Jour

Scratch Soup made Fresh Daily. Cup \$5/Bowl \$7

*Corn & Crawfish Chowder

Corn and Potato Chowder topped with Trinity, Bacon, Sweet Corn and Crawfish. Cup \$5/Bowl \$8

TCB Caesar

Grilled Hearts of Romaine topped with Parmesan, Crostinis and Housemade Caesar Dressing. \$6.75

Green Garden Salad

Mixed Greens, Romaine and Fresh Seasonal Vegetables, with your Choice of Dressing. (Ranch, Bleu Cheese, Roasted Red Pepper Vinaigrette, Thousand Island, Balsamic Vinaigrette, Maple-Chipotle Vinaigrette, Honey-Lime Vinaigrette, Soy Ginger Vinaigrette & Lemon Herb Vinaigrette) \$6

*Spring Mix Salad

Dried Cherries, Candied Pecans, Bacon, Goat Cheese and Mixed Greens, tossed in Maple-Chipotle Vinaigrette. \$9

*Warm Spinach Salad

Baby Spinach topped with Warm Bacon-Apple Cider Vinaigrette, Tomatoes, Bacon Crumbles and Hard-Boiled Egg. \$9

Entrees

Oven Roasted Turkey Breast

Served with Homestyle Mashed Russet Potatoes, Gravy, Whipped Butternut Squash, Green Beans, Herbed Stuffing and Cranberry Relish. \$19

Pork Loin

Medallions of Pork Loin sautéed with Kale, Wild Mushrooms, Apples, Prosciutto and Pine Nuts in a Balsamic Demi Glace, served with Rice Pilaf and Green Beans. \$19

Pistachio Crusted Idaho Trout

Idaho Ruby Rainbow Trout Fillet with a Pistachio Crust topped with a Cranberry, Port Wine and Orange Glaze, served with Rice Pilaf and Green Beans. \$19

*Prime Rib

Seasoned and Slow Roasted Choice Angus Prime Rib, with Au Jus and Horseradish Cream, served with Homestyle Mashed Russet Potatoes, Whipped Butternut Squash and Green Beans. 10 oz. \$24/16 oz. \$31

Roasted Duckling

Roasted 1/2 Young Duckling with a Caramelized Shallot, Dried Cherry Burgundy Demi Glace Sauce, served with Rice Pilaf and Green beans. \$28

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli in an Amaretto & Parmesan Cream Sauce, Topped with Toasted Pine Nuts. \$18

Lobster Ravioli

Jumbo Maine Lobster filled Ravioli with Sautéed Tomatoes and Green Onions in a Rich Garlic Sherry Parmesan Cream Sauce. \$24

* Gluten Free

Bring in (2) non-perishable food items for donation to the Bonner County Community Food Bank and receive a FREE dessert!

18% Gratuity included on parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.