

# Thanksgiving Day Menu

Open 11:00am-8:00pm

## Soup Du Jour

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

## Corn & Crawfish Chowder GF

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 GF

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) \$6.25

## Spring Mix Salad GF

Dried Cherries, Candied Pecans, Bacon, Goat Cheese and Mixed Greens, tossed in Maple-Chipotle Vinaigrette. \$9.75

## Warm Spinach Salad GF

Baby Spinach topped with Warm Bacon-Apple Cider Vinaigrette, Tomatoes, Bacon Crumbles and Hard-Boiled Egg. \$9.75

## Entrees

### Oven Roasted Turkey Breast

Served with Homestyle Mashed Russet Potatoes, Gravy, Roasted Acorn Squash, Green Beans, Herbed Stuffing and Cranberry Sauce. \$19

### Pork Loin GF

Grilled Pork Loin Medallions on a bed of sautéed Kale Slaw, Crimini Mushrooms, Apples and Prosciutto, topped with Maple Sriracha Demi-Glace, served with Rice Pilaf and Green Beans. \$19

### Idaho Trout

Idaho Ruby Rainbow Trout Fillet, crusted with Pistachios and Pan Seared Golden Brown, topped with Lemon, Grand Marnier and Scallion Butter Sauce, served with Rice Pilaf and Green Beans. \$20

### Prime Rib GF

Seasoned and Slow Roasted Choice Angus Prime Rib, with Au Jus and Horseradish Cream, served with Homestyle Mashed Russet Potatoes, Roasted Acorn Squash and Green Beans. 10 oz. \$25/16 oz. \$32

### Quail GF

Pan Seared semi-boneless Quail, served on Sautéed Kale Slaw with Tri-Color Quinoa, Dried Cherries, Kale, Walnuts and Acorn Squash. Topped with Caramelized Shallot Plum Sauce and served with Green Beans. \$27

### 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

GF = 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.