

# Thanksgiving Day Menu

Open 1:00pm-8:00pm

## Soup Du Jour

*Scratch Soup made Fresh Daily. Cup \$5/Bowl \$8*

## Corn & Crawfish Chowder <sup>GF</sup>

*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. \$7*

## Green Garden Salad <sup>GF</sup>

*Mixed Greens, Romaine and Fresh Seasonal Vegetables, with your Choice of Dressing. (Ranch, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Maple-Chipotle Vinaigrette, Honey-Lime Vinaigrette, Soy Ginger Vinaigrette, Green Curry Vinaigrette & Lemon Herb Vinaigrette) \$6.75*

## Spring Mix Salad <sup>GF</sup>

*Dried Cherries, Candied Pecans, Bacon, Goat Cheese and Mixed Greens, tossed in Maple-Chipotle Vinaigrette. \$10*

## Warm Spinach Salad <sup>GF</sup>

*Baby Spinach topped with Warm Bacon-Apple Cider Vinaigrette, Tomatoes, Bacon Crumbles and Hard-Boiled Egg. \$10*

## Entrees

### Oven Roasted Turkey Breast

*Served with Homestyle Mashed Russet Potatoes, Gravy, Green Beans, Herbed Stuffing and Cranberry Sauce. \$21*

### Pork Loin <sup>GF</sup>

*Grilled Pork Loin sauteed with Apples and Kale in a Dijon Maple Glaze, served with Potato du Jour and Green Beans. \$23*

### Pistachio Idaho Trout

*Idaho Ruby Rainbow Trout Fillet, crusted with Pistachios and Pan Seared Golden Brown, topped with a Lemon Scallion Compound Butter, served with Rice Pilaf and Green Beans. \$22*

### Prime Rib <sup>GF</sup>

*Seasoned and Slow Roasted Choice Angus Prime Rib, with Au Jus and Horseradish Cream, served with Homestyle Mashed Russet Potatoes and Green Beans. 10 oz. \$27/16 oz. \$34*

### Quinoa Ratatouille <sup>GF VEGAN</sup>

*Roasted Bell Peppers, Onions, Garlic, Squash, Eggplant and Tomatoes in a Red Wine Reduction, topped with Fresh Basil over Quinoa. \$22*

### Butternut Squash Ravioli

*Butternut Squash Stuffed Ravioli in an Amaretto & Parmesan Cream Sauce, Topped with Toasted Pine Nuts. \$20*

### Lobster Ravioli

*Jumbo Maine Lobster filled Ravioli with Sautéed Tomatoes and Green Onions in a Rich Garlic Sherry Parmesan Cream Sauce. \$25*

**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.

