



Thanksgiving Brunch

November 24, 2016

Reservations: 719-278-7024

Seatings at 11:30 am, 12:30 pm, 1:30 pm

FEATURED ENTRÉES

Chef Carved Slow Roasted Turkey with Gravy

Old Fashioned Dressing

Chef Carved Prime Rib

Cherry Pineapple Glazed Ham

Seared Salmon with Blackberry Glaze

Rubbed Pork Loin with Apricot Glaze

Omelet & Waffle Station

Jumbo Shrimp

Smoked Salmon

Snow Crab

FEATURED SIDES

Garlic Mashed Potatoes with Gravy, Candied Yams, Cranberry Sauce

Asparagus with Buerre, Green Bean Casserole, Corn on the Cob

Rice Pilaf, Chicken Fingers, Macaroni & Cheese

FEATURED DESSERTS

Holiday Cakes & Pies, Apple Crisp, Chocolate Fountain

FEATURED BEVERAGES

Champagne, Mimosas, Bloody Mary

Adults: \$39.95

Seniors (65+) & Active Military: \$37.95

Children (6-12): \$15.95, Under 6 Free

***20% gratuity will be applied to
parties of 6 or more.***

