

Thanksgiving 2026

M E N U

11AM-2:30PM (LAST SEATING @ 2PM)

ADULT - \$44.99

SENIOR (55+) - \$37.99

KIDS (8 - 12) - \$16.99

CHILDREN (7 & UNDER) - FREE

BUFFET

- Oven roasted turkey breast
- Honey glazed ham
- Herb crusted prime rib
- Garlic mashed potatoes
- Southern cornbread dressing with sausage
- Classic turkey gravy
- Corn casserole
- Praline sweet potatoes
- Roasted butternut squash
- Green bean casserole
- Whole-berry cranberry sauce
- Assorted dinner rolls
- Salmon display
- Peel-and-eat shrimp

SALADS

- Waldorf salad
- Fresh spring greens salad
- Sweet and savory charcuterie board
- Fresh fruit tray

DESSERTS

- Assorted pies, cakes, cookies and other homemade desserts

ADULT DRINKS

- Apple Cider Champagne - Apple cider & chilled champagne
- Cinnamon Eggnog - Eggnog, cinnamon, & Jim Beam
- Thanksgiving Rum Punch - Apple cider, cranberry juice, spiced rum
- Poinsettia - Fresh cranberry juice and chilled champagne
- Mimosa - Fresh orange juice and chilled champagne
- Bloody Mary - Spiced tomato juice, Tito's Vodka

RESERVATION ONLY
361.749.5011

Menu items are subject to change upon availability of product.