

# SAGEBRUSH GRILL THANKSGIVING FEAST

## SOUP & SALAD

Roasted Corn and Poblano Chowder\*

Autumn Harvest Salad Bar\*\*

Fall Selection of Vegetables and Assorted Dressings

## MAIN COURSES

Herb Roasted Turkey and Gravy

Pineapple-Roasted Pit Ham

Slow Roasted Steamship Round of Beef

Au Jus and Horseradish Cream

## ACCOMPANIMENTS

Parker House Rolls\*

Jalapeño Corn Muffins\*

Cranberry Sauce\*\*

Stuffing\*

Sour Cream Mashed Potatoes\*

Flame Roasted Corn, Peppers, & Green Beans\*

Honey Glazed Carrots with Cranberries\*

## DESSERTS

Pumpkin Pie\*

Key Lime Pie\*

New York Cherry Cheesecake\*

Peach Cobbler\*

Chocolate Pot de Crème

**3:00 PM - 7:00 PM**

**\$24.95 Adults**

**\$12.95 Children 12 and Under**



Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
2018 Thanksgiving Buffet Menu. Menu and pricing subject to change. A service charge of 18% of your total bill will be added for auto gratuity. \* Vegetarian. \*\* Vegan.