



3 P - 9 P

# Thanksgiving

## D I N N E R M E N U

### S O U P + S A L A D

**Butternut Squash Bisque** | Served with warm cornbread. \$10

**Caesar** | Fresh cut romaine tossed with creamy Caesar dressing, parmesan cheese & garlic croutons. \$15

**Generations Green** | Baby arugula, sliced red onions, cucumbers, dried cranberries, candied pecans & Meir's feta cheese. Served with caramelized apple vinaigrette. \$15

### A P P E T I Z E R S

**Das Meatballs** | House made bratwurst meatballs tossed in maple mustard glaze & served with our bacon-apple sauerkraut. \$15

**Smoked Prawn Cocktail** | House brined, smoked jumbo shrimp served with our maple bourbon cocktail sauce. \$21

**Duck Wings** | Deep fried crispy duck wings tossed in our spicy cranberry barbeque sauce. Finished with chopped candied pecans. Served with carrots, celery & our jalapeno blue cheese. \$19

**716 Dip** | Our homemade buffalo chicken dip served hot in a cast iron skillet & finished with blue cheese crumbles & bacon bits. Served with corn chips. \$16

**Calamari Steaks** | Lightly battered & deep-fried calamari steaks. Finished with our lemon caper aioli & cherry pepper relish. \$22

**Holiday Bruschetta** | Butter grilled sourdough bread smothered with creamy garlic sauce, roasted tomatoes, truffled basil pesto & finished with balsamic reduction. Served with baby arugula. \$16

**Sweet Potato Fritters** | Deep fried sweet potato & bacon fritters. Served with our maple chipotle dipping sauce. 15





## ENTREES

**Carved Turkey** | Hand carved all-natural turkey breast smothered with rosemary brown gravy, mashed potatoes, roasted vegetable ragout & house stuffing. \$21

**Smoked Pork Loin** | Hand carved all natural Applewood smoked pork loin finished with spiced apple-bourbon glaze, sweet potato mash, corn bread & roasted vegetable ragout. \$22

**Gnocchi & Brussels** | Steamed potato gnocchi & roasted Brussels sprouts tossed in a butternut squash cream sauce. Finished with candied pecans & local feta cheese. \$19

**Faroe Island Salmon** | Butter grilled salmon filet finished with a spicy cranberry glaze. Served with sweet potato mash, house stuffing & roasted vegetable ragout. \$34

**Farmers Meatloaf** | Black Forest bacon wrapped Donahue's Farm meatloaf. Finished with caramelized onion gravy. Served with mashed potatoes, house stuffing & roasted vegetable ragout. \$26

## PUB FARE

**Wings** | Ten house-rubbed & deep-fried in 100% beef tallow. \$19  
Sauce | spicy cranberry BBQ, maple chipotle, honey garlic sriracha, Sawtooth BBQ, Cajun dry rub, truffle parmesan, hot, medium, mild

**Firetower** | A jumbo salted Bavarian pretzel served with cheese sauce & homemade Bitburger mustard. \$14

**Blackstone Rieben** | Slabbed corned beef, thousand island, gruyere, smoked cheddar & our bacon-apple sauerkraut stuffed in butter grilled marble rye. \$19

**Cheese Pizza** | Homemade pizza sauce & mozzarella cheese. 12"/\$19 16"/\$27  
Add \$1 Each | bacon, pepperoni, sausage, pulled chicken, sliced jalapenos, peppers, baby spinach, caramelized onions, roasted tomatoes

## KIDS

All kids menu items include a juice, milk or fountain soda & are for children 12 & under

**Turkey** | Gravy, mashed potatoes, stuffing & veggies. \$13

**Ham** | Sweet potato mash, corn bread & veggies. \$13

**Pasta** | Your choice of butter or marinara, with Texas toast. \$11

## DESSERT

**Pumpkin Pie** | Topped with whipped cream & berries. \$9 | Add ice cream +\$2

**ADK Apple Tart** | Caramelized apples baked in a flaky tartlet crust. Finished with local maple thyme glaze, whipped cream & fresh berries. \$10 | Add ice cream +\$2

