3P - 9P

thanksgiving

DINNER MENU

SOUP + SALAD

Butternut Squash Bisque **|** *Served with warm cornbread. $11*

Cobb Caesar **|** *Romaine, creamy Caesar dressing, croutons, parmesan, bacon, tomatoes, cucumbers, smoked feta & hard-boiled egg. $17*

Harvest Salad **|** *Little Leaf greens, sliced red onions, cucumbers, smoked feta cheese, sliced apples, dried cranberries & candied pecans. Served with house maple mustard dressing. $16*

APPETIZERS

Loaded Pretzel Charcuterie **|** *House made bratwurst meatballs tossed in maple mustard glaze & served with our bacon-apple sauerkraut. $21*

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. $19*

Buds N Spuds **|** *Brussels sprouts deep fried in 100% beef tallow with ricotta & potato gnocchi. Tossed in truffle oil, bacon bits, parmesan, & house rub. Finished with roasted garlic aioli. $17*

Shrimp Cocktail Plate **|** *Citrus & herb chilled shrimp, sweet & spicy cocktail sauce, fresh field greens, & butter grilled focaccia bread. $24*

Loaded Sweet Tots | *Deep fried sweet potato tots smothered with smoked feta, bacon bits & sliced scallions. Served with maple chipotle dipping sauce. $16*

"Street" Cornbread Skillet | *Buttery cornbread smothered with our hone garlic sriracha glaze, cheddar, mozzarella & chopped bacon. Baked in a cast iron skillet & finished with sliced scallions. $18*

ENTREES

Carved Turkey | *Hand carved all-natural turkey breast smothered with rosemary brown gravy. Served with mashed potatoes, roasted baby carrots & house stuffing. $24*
Gluten free without stuffing.

Smoked Pork Loin | *Hand carved smoked pork loin finished with caramelized apple bourbon glaze. Served with sweet potato mash, Roasted vegetable ragout & warm corn bread. $25*
Gluten free without stuffing

Lobster Gnocchi |*Butter grilled lobster, caramelized onions, smoked bacon & baby spinach tossed with potato gnocchi in a roasted red pepper cream sauce. Finished with smoked feta cheese. $52*

Faroe Island Salmon | *Candied pecan encrusted salmon finished with cranberry compote. Served with sweet potato mash, house stuffing & roasted vegetable ragout. $39*
Gluten free without stuffing

Short Rib Pie | *Braised beef short rib smothered with roasted vegetables, cracked black pepper gravy, mashed potatoes, house stuffing, parmesan & mozzarella. Baked in a cast iron skillet & served with corn bread $52*

PUB FARE

Wings | *Ten house-rubbed & deep-fried in 100% beef tallow. $20*
Sauce | *maple chipotle | Cajun dry rub | Sawtooth BBQ | honey garlic sriracha | hot honey mustard | bacon truffle parm | mild | medium | hot*

Firetower | *A jumbo salted Bavarian pretzel served with cheese sauce & homemade Bitburger mustard. $15*

Blackstone Rueben | *Slabbed corned beef, 1000 island, gruyere, smoked cheddar, & our bacon-apple sauerkraut stuffed in butter grilled marble rye. $20*

Skylight Pizza | *House pizza sauce, mozzarella, roasted garlic, parmesan & basil pesto. finished with white truffle oil. 12"/$22 16"/$30* *12" gluten free crust available*

KIDS

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

Turkey | *Mashed, stuffing, veggies, gravy. $15*
Ham | *Sweet potato mash, veggies, corn bread. $14*
Pasta | *Your choice of butter, marinara or pesto with Brioche bread. $13*

DESSERT

Pumpkin Pie | *Topped with caramel whipped cream & berries. $11 | Add ice cream +$3*

ADK Apple Tart | *Caramelized apples baked in a flaky tartlet crust. Finished with local maple thyme glaze, whipped cream & fresh berries. $12 | Add ice cream +$3*

Menu pricing inclusive of sales tax