

Eagles Landing

STEAKHOUSE

Thanksgiving Menu

THURSDAY, NOVEMBER 26TH • 3PM - 9PM

\$39.95/PERSON (BOGO HONORED)

APPETIZER

BAKED CRANBERRY BRIE PULL-APART BREAD

FIRST COURSE

ACORN SQUASH SOUP

Roasted Squash blended together with Sage, Cinnamon, and a touch of Honey

SECOND COURSE

STACKED GEM SALAD

Layered Baby Gem Lettuce, Shaved Croutons, Apples, Red Onions, Roquefort Crumbles, with an Apple Cider Vinaigrette

THIRD COURSE

MARY'S FREE RANGE TURKEY DINNER

Haricot Verts, Sage and Sausage Stuffing, Mashed Potatoes and Gravy, House Made Cranberry Sauce, and Baked Sweet Potato (topped with Brown Sugar, Pecans, and Marshmallows)

DESSERT

APPLE TARTE TATIN

Vanilla Gelato, Caramelized Apples, Puff Pastry, and Bourbon Caramel

WINE (+\$5 PER GLASS)

FRANK FAMILY VINEYARDS 2022, CARNEROS AUSTIN HOPE 2021, PASO ROBLES

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. In case you have any significant food allergies, kindly inform your server as menu items may contain or come in contact with Milk, Eggs, Fish (such as Bass, Flounder, Cod), Crustacean shellfish (such as crab, lobster, shrimp), Tree nuts (such as almonds, walnuts, pecans), Peanuts, Wheat, and Soybeans.

Automatic gratuity will be added to parties of 6 or more. Shared plates will be an additional \$8 charge.