

Thanksgiving Feast

November 24th 12:30pm-9:00pm in Jack's Restaurant
Reservations Call (239) 463-8662 or 463-8615

Salads

Mesclun greens, grape tomato, cucumber, red onion, bleu cheese croutons, balsamic vinaigrette
Bibb lettuce, cherry tomato, shaved fennel, basil Vinaigrette
Chopped hearts of romaine, creamy caesar dressing, shaved parmesan, croutons
Wheat berry, pistachio, currants, fresh herb vinaigrette.
Arugula, blood orange, goat cheese, pomegranate vinaigrette

Fresh Seasonal Fruit Display

Pineapple, fresh seasonal melon, grapes, fresh seasonal berries

Cheese Display

Artisanal cheeses, crackers and artisan breads, whole grain mustards and pickled wild onion

Florida Gold Gulf Shrimp

Fresh Florida citrus wedges and assorted dipping sauces

Carving Station

"Circle C" Roast Turkey

Hormone free, antibiotic free, steroid free

Turkey Jus, Fresh whole cranberry sauce, warm corn bread

"Creekstone Farms" Steam Ship Round

Fresh rolls and whipped butter

Hot Buffet

Spinach, tomato, and cheese stuffed pork loin, pan gravy
Crispy skinned pan flashed red snapper, tarragon vinaigrette
Traditional Sage Stuffing
Yukon whipped potato
Fresh buttered green beans
Roast butternut squash with orange blossom honey drizzle

Desserts

Assorted mini tartlets and desserts,
Apple, pumpkin and pecan pie
Flourless chocolate cake, Pumpkin cheese cake

\$60 ++

(not inclusive of 6% Florida tax or gratuity)

Children 12 and under \$14++

Under 5 complimentary