



CHICAGO CUT

STEAKHOUSE



THANKSGIVING

NOVEMBER 25, 2010

FIRST COURSE

BUTTERNUT SQUASH SOUP

OR

AUTUMN SALAD

GRANNY SMITH APPLES, CRUMBLIED BLUE
CHEESE, TOASTED PECANS,
BUTTERMILK RANCH DRESSING

OR

JUMBO LUMP CRAB CAKE

SPICY REMOULADE SAUCE
AND SOUTHERN COLESLAW
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ENTRÉES

MAPLE GLAZED ROASTED TURKEY

WITH CORNBREAD STUFFING &
RHODE ISLAND FRESH CRANBERRY SAUCE
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SIDES

TRUFFLE SCALLOPED POTATOES

GREEN BEANS ALMONDINE

SWEET POTATOES

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DESSERT

PUMPKIN PIE

WITH CINNAMON WHIPPED CREAM

OR

APPLE PIE

WITH HOMER'S VANILLA ICE CREAM

OR

GEORGIA PECAN PIE

WITH HOMER'S VANILLA ICE CREAM
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