Cedar Creek

American Classics & Cocktails

THANKSGIVING MENU

STARTER

SHRIMP COCKTAIL
jumbo shrimp with cocktail sauce. GS $21

BAKED BRIE
homemade raspberry chipotle sauce, candied walnuts, toasted baguettes $20

CALAMARI
served with jalapeño tartar sauce and cocktail sauce $19

SOUP OR SALAD SELECTION $10

CHOICE OF

FRENCH ONION SOUP

SQUASH BLOSSOM & WILD MUSHROOM SOUP

HOUSE SIDE SALAD
with apples, bleu cheese, candied walnuts and balsamic vinaigrette. GS

CAESAR SALAD
crisp romaine hearts tossed with our fabulous caesar dressing, garlic croutons, and parmesan cheese

ENTRÉE SELECTION

CHOICE OF

OVEN ROASTED TURKEY
pear and sage dressing, giblet gravy, cranberry-orange sauce, garlic mashed potatoes and caramelized yams and apples $39

PRIME RIB OF BEEF
slowly roasted to perfection and served with garlic mashed potatoes, fresh sautéed vegetables and a creamy horseradish on the side. GS $51

CEDAR PLANKED SALMON
roasted with a maple-soy glaze with vegetables and garlic mashed potatoes $39

DESSERT $10

Featured Desserts

PUMPKIN PIE
we bake ours with a thin layer of custard and serve it with fresh cinnamon whipped cream

HOLIDAY PIE
buttery walnut crust with a rich cream cheese filling layered with apples and cranberries and a streusel topping

LEMON TART

COCONUT SUPREME CAKE

TOLL HOUSE PIE

WARM BREAD PUDDING

MAPLE CREME BRULEE

SALTED CARAMEL ICE CREAM PIE

TRIPLE LAYER CHOCOLATE CAKE

18% Gratuity will be added to parties of eight or more.
A 3% processing fee will be added to all credit card transactions. For guests that choose to pay with cash, the 3% fee will be waived.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
GS = gluten sensitive item