

Happy THANKSGIVING

CHOICE OF STARTER

Side Caesar Salad

hearts of crisp romaine with herbed croûtons, parmesan, grape tomato halves & caesar dressing (VG)

Side Garden Salad

romaine, cucumber, cheddar-jack cheese, grape tomato halves, croutons & dressing of choice (VG)

Side House Salad

mixed greens, cranberry raisins, almonds, grape tomato halves, crostini with goat cheese & balsamic vinaigrette (VG)

Cup Herbed Chicken & White Bean Soup

rotisserie chicken & vegetables in chicken broth (GF)

Cup Butternut Squash Bisque

FEATURE APPETIZERS

Burrata Bruschetta

toasted ciabatta topped with creamy burrata marinated tomatoes, garlic, fresh basil & shaved parmesan; drizzled with balsamic reduction

15.95

Shrimp Toast

crunchy french bread topped & baked with shrimp mousse, heirloom tomato confit & fresh herbs

17.95

Cranberry Cheese Fondue

a smooth & creamy dipping delight featuring dried cranberries, swiss, white cheddar & gouda cheese served with warm french bread & apple slices

14.95

Zucchini Chips

thick cut zucchini slices coated in a zesty six pepper breading & flash fried; served with chipotle aioli sauce (VG)

11.95

\$39.95 THREE COURSE MEAL

OPEN 11AM - 6PM

RESERVATIONS RECOMMENDED
NO CARRY OUT AVAILABLE

CHOICE OF ENTREE

Turkey Dinner

oven roasted turkey breast served with stuffing, green bean casserole, mashed potatoes, gravy & cranberry sauce

Fire Grilled Ham Steaks

two thick cut ham steaks char grilled to perfection served with mashed potatoes & green bean casserole

Shrimp & Scallops with Cheese Tortelloni

tiger shrimp & sea scallops pan seared with garlic, fresh basil, tomatoes & broccoli served on a bed of cheese filled tortelloni tossed with roasted red pepper cream finished with a drizzle of our house made basil pesto

Almond Crusted Walleye

light and flaky walleye filet coated in seasoned bread crumbed & chopped almonds pan fried & topped with chive cream sauce served with mashed potatoes & green bean casserole

Beef Roulade

oven roasted flank steak pinwheels filled with boursin cheese, garlic and heirloom tomato confit served on a bed of mashed potatoes then topped with sweet sherry demi glace; accompanied by green bean casserole

CHOICE OF DESSERT

Flourless Chocolate Torte

Cheesecake

Apple Pie

Pumpkin Pie

FIELDSTONE
Grill

◆ Happy ◆
THANKSGIVING

\$140 DINNER | FEEDS 4-6 PEOPLE

AVAILABLE FOR PICK UP THE DAY BEFORE THANKSGIVING ONLY

ORDERS NEED TO BE PLACED BY FRIDAY, NOV. 17, 2023

TAKE & BAKE TURKEY MEALS

INCLUDES STEP BY STEP
COOKING INSTRUCTIONS

6 pound Half Turkey

2 pounds Mashed Potatoes

2 quarts Turkey Gravy

2 pounds Onion & Sage Stuffing

1 quart Cranberry Relish

2 pounds Green Bean Casserole

2 loaves Homemade Bread & Herbed Butter

1 whole Pumpkin Pie

ALL ITEMS ARE COLD & WILL NEED
TO BE COOKED OR REHEATED

◆
FIELDSTONE
Grill