

OSAGE RESTAURANT

THANKSGIVING FEAST

Thursday November 28th, 2024

11 o'clock a.m. until 8 o'clock p.m.

105 Adults | Kids 55

SOUP & SALAD

Roasted Butternut Bisque

butternut squash, pumpkin, sage, cream

Romaine and Kale Caesar Salad

preserved lemon, marinated red onion, garlic croutons, shaved parmesan

Mixed Fruit Salad

assorted seasonal fruits, aged balsamic, mint

Build Your Own Salad

mixed lettuces, fresh vegetables, assorted dressings

CHEESE, CHARCUTERIE & CRUDITE

Artisan Cheeses and Fine Cured Meats

dried fruits, fresh vegetables, pickled vegetables, olives, mustard, honeycomb, preserves

SEAFOOD

Smoked Salmon

cream cheese, capers, diced red onion, toasted baguette

Fresh Shucked Oysters*, Poached Shrimp and Scallops

remoulade, horseradish, cocktail sauce

Grilled Octopus

chimichurri

Tuna Poke*

CARVING BOARD

Herb Rubbed Turkey Breast

garlic herb butter, fresh cranberry sauce & turkey gravy

Smoked Prime Rib*

horseradish cream, au jus

Roasted Ham

ENTRÉES

Baked Salmon

sun dried tomato dill cream

Grilled Vegetable Pasta

squash, bell pepper, tomatoes, shredded parmesan

Lobster Mac N' Cheese

butter poached lobster, cavatappi pasta, lobster cream, breadcrumbs

TRADITIONAL SIDES

stuffing, brown rice pilaf, baked sweet potatoes, mashed potatoes, roasted vegetables, brussel sprouts

ASSORTED DESSERTS

Pumpkin Pie

Gran Marnier Cranberry Orange Bread Pudding

Chocolate Pecan Bars

Caramel Apple Cider Profiteroles

Sweet Potato Mousse

Chestnut Chocolate Torte

*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness. Menu item availability and pricing are subject to change with out notice.