

Thanksgiving Feast

Thursday November 26, 2020 11:00 AM - 4:00 PM

THANKSGIVING MAY LOOK A BIT DIFFERENT THIS YEAR (ALONG WITH EVERYTHING ELSE). BUT THAT DOES NOT MEAN THAT IT CAN'T BE EPIC!

YOUR CHOICE OF A SALAD, DELECTABLES FROM BOTH THE CARVERY AND FAMILY STYLE TRIMMINGS, AS WELL AS FROM THE GRAND FINALES.
OR YOU CAN CHOOSE A SALAD, A'LA CARTE ENTRÉE & GRAND FINALE FOR ONE EPIC HOLIDAY!

YOUR SALAD SELECTIONS:

EPIC CAESAR SALAD

Roasted Roma Tomatoes, Herbed Croutons, Spiced Pecans, Aged Romano tossed with Crisp Romaine

THE FAMED WEDGE

Classic Iceberg, Danish Bleu Crumbles, Euro-Bleu Cheese Dressing, Tomatoes, & Croutons

SPINACH, ARUGULA & CHEVRE SALAD

With Roasted Beets, Blood Oranges, Toasted Walnuts & Aged Sherry Vinaigrette

FROM THE CARVERY:

CHEF CARVED TRADITIONAL ROAST PRIME RIB OF BEEF

Garlic and Pepper Studded served with Carmelized Shallot Jus Lie and Tangey Horseradish Sauce

HERB ROASTED TOM TURKEY & AIRLINE TURKEY BREAST

With Classic Giblet Gravy

SMITHFIELD SMOKED HAM

Clove Studded with Bourbon Brown Sugar- Pineapple Glaze

FAMILY STYLE TRIMMINGS

DEVILED EGGS

Traditional Southern Style Deviled Eggs

GERMAN STYLE POTATO SALAD

Warm with Scallions and Peppered Bacon Vinaigrette

EPIC STYLE MASHED YUKON GOLD POTATOES

Always a Favorite!

FLAME ROASTED VEGETABLE MEDLEY

With Herb Butter and Fresh Parmesan

FOUR CHEESE BAKED MAC

Crusty exterior, Creamy Four Cheese interior, Baked Epic Mac & Cheese

SOUTHERN STYLE GREEN BEANS

Cooked Down with Bacon, Irish Potatoes and Onions

TRADITIONAL CORNBREAD STUFFING

With Giblet Gravy

ORANGE-VANILLA BEAN BAKED CANDIED YAMS

ALTA PASS CRANBERRY -APPLE SAUCE

NOT LOOKING FOR TRADITIONAL FARE? TRY ONE OF THESE A'LA CARTE OPTIONS

CAPE FEAR STYLE SHRIMP & GRITS

Vermont White Cheddar Stone Ground Grits topped with Low Country Style Spiced Shrimp, Peppers, Onions, Andouille & Creole Etouffe Sauce

BRONZED NORWEGIAN SALMON FILLET

Over Arugula-Goat Cheese Risotto with Dill-Dijon Beurre Blanc

CHARBROILED AGED PETITE FILET

Our Epic Filet Mignon 6 ounces of Aged & Charbroiled Perfection, with our famous Yukon Gold Mashed Potatoes!

PAN-SEARED BREAST OF CHICKEN FRANCAISE

French Battered and Pan Seared with Lemon Caper Butter Sauce, Wild Mushroom- Rissoto & Grilled Asparagus

SWEET FINALES YOUR SELECTION OF:

NOT SO SHORT STRAWBERRY SHORT CAKE CHEESECAKE

A double-decker delight!

GRANNY SMITH APPLE TART

Deep Dish with Apple Caramel Glaze & Vanilla Bean Ice Cream

CROCK BAKED CAROLINA BREAD PUDDING

With Caramel & Crème Anglaise Sauces

COCONUT CREAM TORTE

Layers of White Genoise with Coconut Cream Icing & Shaved Coconut

NEW YORK STYLE CHEESECAKE TOWER

Creamy NY Style Cheesecake with Graham Cracker Crust

DEEP DISH CHOCOLATE BOURBON PECAN PIE

Bourbon pecan pie filling loaded with chocolate chips and pecan pieces in buttery tart crust.

EPIC CHOCOLATE CAKE

Ganache Glazed & Layered with Decadent Chocolate Fudge

ADULTS \$37.95 PER PERSON + TAX & GRATUITY

CHILDREN 5-12 \$11.95 PER PERSON + TAX & GRATUITY

CHILDREN 4 & UNDER FREE