

# Thistle Lodge Beachfront Restaurant

Thanksgiving Day Buffet, Thursday November 22, 2018, 11:00am to 7:00pm  
\$49.95 per Adult, \$19.95 per Child Under 10 Years of Age



## **Native Fruits**

*Tropical Variety of Exotic Fruits*

## **Imported Cheeses**

*Elaborate Array of Cheese from Around the World*

## **Fresh Steamed Cold Shellfish Selections**

*Little-neck Clams, Green Lip Mussels, Crab Clusters, Gulf Shrimp*

## **Smoked Fish and Seafood Salad Display**

*Traditional Accompaniments*

## **Fresh Salad Selections**

*Field Greens with your Choice of Seasonal Vegetables and Home-made Dressings*

## **Oven Baked Breads**

*Chef's Assorted Artesian Breads*

## **Egg Station**

*Free-range Eggs Prepared Your Way, Choice of Fresh Omelet Ingredients*

## **Home Style Breakfast Selection**

*Apple Wood Smoked Bacon, Maple Sausage Links, Pancakes, Waffles*

## **Butternut Squash Bisque**

*Crème Fraiche and Chives*

## **Traditional Tom-Turkey**

*Oven Roasted, Chef Carved, Giblet Gravy, Whole Stone Lake Cranberry Sauce*

## **Honey Smoked Ham Steak**

*Bone-in Cut, Cherry Raisin-Myers Rum Glaze*

## **Poached Salmon**

*North Atlantic Salmon, Lemon Dill Cream*

## **Traditional Favorites**

*Hearth Baked Cornbread Stuffing and Green Bean Casserole*

## **Home Style Mashed Potatoes**

*Buttermilk Whipped Russet Potatoes*

## **Candied Yams**

*Brule Bourbon Glazed Marshmallow*

## **Four Cheese Truffle Mac-n-Cheese**

*Elbow Pasta, Asiago Cheese, Cheddar Cheese, Cream Cheese & Gouda Cheese*

## **Vegetable Medley**

*Garlic Roasted Broccoli, Cauliflower, Carrots*

## **Assorted Mini-Desserts and Pastries**

*Chef's Selections*