

3 COURSE THANKSGIVING DINNER FOR \$45

OPEN AT NOON/ LAST SEATING AT 7PM

CHOOSE ONE DISH FROM EACH COURSE

B

STEÁK AU POIVRE

PAN SEARED NEW YORK STRIP/ ROASTED SEASONAL VEGGIES/ HOUSE BEEF STOCK

CREAM OF CRAB
CHEF'S SECRET RECIPE

HEE 5 SECKET RECIFE

CAESAR SALAD
ROMAINE/ CHEESE & GARLIC CROUTONS/ SHAVED REGGIANO/ HOUSE CAESAR DRESSING

AUTUMN SALAD

MIXED GREENS/ TOASTED CASHEWS/ DRIED CRANBERRIES/ PEAR SLICES/ CRUMBLED FETA CHEESE

Enfreis

PAN SEARED CHILEAN SEA BASS

EDAMAME SUCCOTASH/ YUKON GOLD & PARSNIP PUREE/ TOMATO FISH FUMET

ROASTED TURKEY BREAST

OYSTER STUFFING/ YUKON GOLD & SWEET POTATOES PUREE/ GRILLED ASPARAGUS/ SWEET PEPPER RELISH

CROCKPOT SHORT RIB

SLOW ROASTED PULLED SHORT RIB/ CARROTS/ SWEET ONIONS/ STEWED TOMATOES GARLIC & PARSLEY MINI RED POTAOTES

*ADD A SIDE OF 4 CRAB DEVILED EGGS \$10

PUMPKIN CHEESECAKE WITH HAZELNUT WHIPPED CREAM

APPLE PIE ALA MODE

Holiday Drink Specials

TO MAKE YOUR RESERVATION, EMAIL VISTAROOFTOPEVENTS@GMAIL.COM OR CALL 410-390-7905