



## THANKSGIVING DINING

BUFFET | FRIDAY, NOVEMBER 20 & SATURDAY, NOVEMBER 21  
A LA CARTE | SUNDAY, NOVEMBER 22 – THURSDAY, NOVEMBER 26  
IN THE HOTEL RESTAURANT ON THE THIRD FLOOR

### ENTRÉES

#### OVEN ROASTED TURKEY

Sliced to order and served with home style giblet gravy

#### PRIME RIB

Slow cooked and seasoned to perfection served thinly sliced with au jus or horse radish cream sauce and silver dollar rolls

### SIDES

#### YOUR CHOICE OF THREE:

Cornbread stuffing  
Garlic mashed potatoes  
Sweet potato soufflé  
Squash casserole  
Southern style collard greens

### SALAD

#### CRANBERRY AND MANDARIN ORANGE

A refreshing twist on a classic cranberry dish

### SWEET ENDINGS

#### GEORGIA PECAN PIE

Served warm and topped with house made bourbon ice cream and caramel sauce

#### PEACH COBBLER

Topped with brown sugar streusel and vanilla ice cream

#### SWEET POTATO CHEESECAKE

Creamy cinnamon and brown sugar spiced sweet potato filling and graham cracker crust served with warm caramel sauce

ADULTS | BUFFET \$42.95 PER PERSON • À LA CARTE \$30 PER PERSON  
CHILDREN | \$15 PER CHILD AGES 6–12 • COMPLIMENTARY FOR AGES 5 & UNDER  
(PLUS TAX)