

THANKSGIVING FEAST

ChopHouse & Grand Ballroom



Thursday, November 26, 2026

ChopHouse 10:00 am - 6:00 pm & Grand Ballroom 11:00 am - 6:00 pm

\$80 Adults, \$35 Children 6-12, \$15 Children 2-5, Under 2 Free (plus 5.5% tax and 20% service charge)

Complimentary Champagne & Mimosas

FROM THE KETTLE

Pumpkin, Apple & Parsnip Soup

CHILLED DISPLAYS

Cascade of Fruit • Locally Sourced Wisconsin Cheeses
Frisée and Endive Salad • Roasted Carrot Salad
Broccoli Cranberry Salad

FARMERS’ MARKET

Inspired Fall Salad Bar: Variety of Greens • Romaine • Roasted Squash • Roasted Mushrooms • Caponata • Grilled Pumpkin •
Cucumber • Cherry Tomato • Carrot • Grilled Corn • Toasted Pepitas • Cranberry • Cheddar Cheese • Parmesan Cheese •
Croutons • Maple Sage Dressing • Ranch • Caesar • Balsamic Vinaigrette

CHEF’S ACTION STATION

Made to Order Omelets* • Smoked Ham* • Chorizo* • Cheddar • Swiss • American
Baby Spinach • Vine Ripened Tomato • Sweet Onion • Bell Pepper • Jalapeno • Wild Mushrooms

.....

Freshly Made Belgium Waffles • Warm Maple Syrup • Fresh Berry Compote • Chocolate Chips Blueberries •
Toasted Pecans • Whipped Cream • Crumbled Oreos • Sprinkles • Steel Cut Oatmeal Bar
Fresh Vanilla Beans • Brown Sugar • Cinnamon • Honey • Golden Raisins • Dried Cranberries • Toasted Walnuts

CENTER OF THE PLATE

Roasted Prime Rib *, Rosemary Au Jus
Whole Grain Mustard, Horseradish Cream Sauce

Honey Glazed Ham* •

Citrus & Honey Roasted Turkey,
Giblet Gravy & Cranberry Sauce

FROM THE SEA

Seafood Display*

* Shrimp Cocktail,
House Cured Salmon,
Smoked Salmon,
Wine Steamed Mussels

THANKSGIVING BREAKFAST

Classic Eggs Benedict* - Traditional, Pulled Pork-Maple Cinnamon Hollandaise, Spinach-Basil Hollandaise
Fluffy Scrambled Eggs*
• Bacon • Sausage • Chicken Apple Sausage

STATION

Bagel Station, Plain Cream Cheese, Sage & Dill Spread, Smoked Trout Spread, Berry Jam, Apple Pear Compote
Assorted Cheeses & Cured Meat with Assorted House Made Jams, Honey & Lovash
Citrus Hummus with Crisp and Roasted Vegetables & Naan Bread
Veggies & Buttermilk Ranch Dip
Biscuits, Assorted Bread with Honey Blue Cheese Butter, Berry Jam & Whipped Butter

HOLIDAY SPECIALTIES

Scotty’s Crispy Chicken
Roasted Cod, Dill Pesto
Pan Seared Beef, Mushrooms, Rum Demi
Harvest Pasta

ACCOMPANIMENTS

Roasted Potatoes	Green Bean Casserole
Butter Mashed Potatoes	Roasted Corn with Honey & Piquillo Butter
Baked Root Vegetables with Sage & Rosemary Butter	Chorizo & Olden Raisin Corn Bread Stuffing &
Baked Sweet Potatoes & Marshmallow	Roasted Winter Vegetables

KIDS’ CORNER

Chicken Tenders • Mac & Cheese • Pasta Marinara • Tater Tots

SWEETS STATION

Assortment of Fresh Pastries & Decadent Desserts

**Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.*