

CELEBRATE GRATITUDE & TOGETHERNESS

Thanksgiving

OCTOBER 11 - 14, 2024

A LA CARTE

Butternut Squash Soup, Maple Fennel Cream

\$10

Traditional Slow Roasted Carved Turkey Breast, Mashed Potatoes,
Brussel Sprouts, Baby Carrot Turkey Gravy,
Homemade Stuffing, Cranberry Sauce

\$35

Pumpkin Pie, Whipped Cream, Fresh Berries

\$12

- OR -

FULL 3-COURSE DINNER \$55.00

Antlers
at the lodge

RESERVATIONS RECOMMENDED • 250.345.6015

Prices do not include taxes and gratuities