Thanksgiving Dinner

11:00 AM-5:00 PM | THURSDAY, NOVEMBER 26 | INCLUDES SOFT DRINKS
$55 PER PERSON ($27.50 FOR KIDS UNDER 12)

Gather around the table and celebrate Thanksgiving with a festive holiday dinner featuring seasonal favorites and all the classics.

STARTERS

Autumn Harvest Salad — Mixed greens, dried cranberries, candied pecans, goat cheese and maple vinaigrette

Butternut Squash Soup — Toasted pumpkin seeds and chive oil

Artisan Dinner Rolls — Whipped honey butter

ENTRÉES

Herb-Roasted Turkey Breast — Pan gravy and cranberry-orange relish

Maple-Glazed Ham — Brown sugar mustard glaze

Garlic & Herb Prime Rib — Au jus

Vegetarian Stuffed Squash — Wild rice, apples, cranberries, herbs and toasted pecans

CLASSIC SIDES

Garlic Ranch Mashed Potatoes — Turkey gravy

Traditional Herb Stuffing

Green Bean Casserole — Crispy onions

Sweet Potato Casserole — Toasted marshmallow topping

Roasted Brussels Sprouts — Bacon and balsamic glaze

Macaroni & Cheese

DESSERTS

Pumpkin Pie — Whipped cream

Pecan Pie — Caramel sauce

Assorted Holiday Desserts

To reserve: Email Caitlynn.Loney@shangrilaok.com
or call 918-257-7777 and leave a message.

SHANGRI-LA Doc's BAR AND GRILL