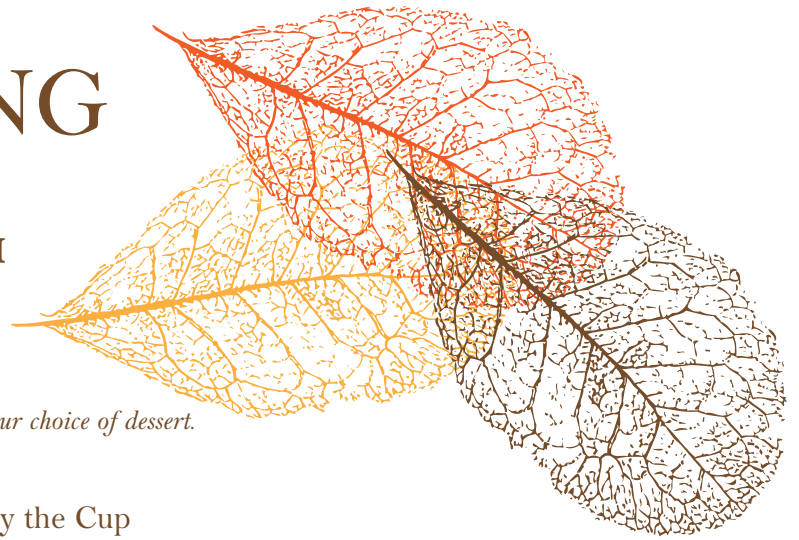


THANKSGIVING

November 22, 2018

Seating Available from 12:00 PM • 4:00 PM



STARTERS

*Each entree price includes your choice of soup or salad and your choice of dessert.
Children's Menu (12 & Under) is available*

Butternut Squash & Apple Soup Served by the Cup

Harvest Multi-Grain Salad Blend of Grains, Mixed Greens, Pomegranate Seeds, Goat cheese with a Cranberry Vinaigrette

Caprese Salad Chopped Romaine, Fresh Mozzarella, Grape Tomatoes, Red Onion with a White Balsamic Vinaigrette

ENTREES

Traditional Roasted Turkey Plate Roasted Turkey with Gravy, Mashed Potatoes, Stuffing, & Garlic Green Beans **23.00**

Turkey Wellington Turkey Breast stuffed with Cranberries, Apples and Brie Cheese wrapped in Pastry Roll served with Honey-Glazed Golden Beets **22.00**

Broiled Seafood Platter Shrimp, Scallops, Rockfish, and a Crab Cake in a White Wine Garlic Butter Sauce, served with Mashed Potatoes and Garlic Green Beans **29.00**

Pepper Crusted Sirloin Pepper Crusted Top Sirloin, Sauteed Wild Mushrooms in a Merlot Cranberry Demi-Glaze, served with Mashed Potatoes and Garlic Green Beans **26.00**

Mushroom Ravioli Mushroom Stuffed Ravioli with Butternut Squash in a Sage Cream Sauce **22.00**

Consuming raw or undercooked meats, poultry, seafood, eggs or unpaturized milk may increase youe risk of food-borne illness.

DESSERTS

**Traditional Pumpkin Pie | Chocolate Flourless Torte
Pumpkin Pie Mousse Parfait | Mini Pecan Pie**



Reservations Suggested

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reservations@searanchresort.com