



THANKSGIVING



AT **Tetto Rooftop Bar**

Thursday, November 23rd | 3pm-9pm

APPETIZERS

Coconut Shrimp

served with sweet chili sauce and mango salsa | 16

Crispy Brussel Sprouts

with smoked goat cheese fondue and apple cider reduction | 15

SALADS

Kale Salad

Tuscan kale, roasted butternut squash, and pecans | 17

Green Salad

mixed green lettuce, candied walnuts, red onions, blue cheese crumbles, and cranberry vinaigrette | 16

ENTREES

Sage Rubbed Turkey Breast

served with mashed potatoes, green bean casserole, sausage stuffing, cranberry sauce, and gravy | 35

Fennel and Lavender Roasted Pork Loin

served with crushed bay potatoes, honey glazed baby carrots, and celery root puree | 37

Slow Roasted Prime Rib

10-ounce slow roasted prime rib served with garlic mashed potatoes, sauteed green beans, and au jus sauce | 43

DESSERT

All desserts are \$13. Make it a la mode for \$2.95.

Pumpkin Pie

topped with whipped cream

Pecan Pie

topped with whipped cream

Apple Pie

topped with whipped cream

