



Thanksgiving

at Tanglewood Grill

Special Thanksgiving Beverages

PUMPKIN SPICE MARTINI

kahlua pumpkin spice, absolute vanilla vodka, cinnamon, nutmeg - 8

CINNAMON APPLE MARGARITA

jose cuervo tequila, agave nectar, apple juice, lemon - 9

HOT BUTTERED BRANDY *or* RUM

sweet cream butter, vanilla ice cream, cinnamon, nutmeg, lemon twist - 8

SPARKLING PEAR

absolute pear vodka, pear nectar, st. germaine, champagne - 8

SMOKED APRICOT OLD FASHIONED

kentucky bourbon, honey-sage syrup, orange twist - 11

BROWN SUGAR LEMONADE

local heritage distillery brown sugar bourbon, housemade lemonade - 9

Starters, Soup & Salads

PECAN CRUSTED BAKED BRIE

washington apple slices, local honey,
balsamic reduction, grilled baguette - 11⁹⁹

CALAMARI

tender calamari steak strips, onion strings, jalapeno, garlic aioli - 10⁹⁹

WARM LOBSTER DIP

maine lobster, parmesan, artichoke hearts, shaved onion, toasted baguette - 14⁹⁹

POACHED PEAR SALAD

pinot noir poached washington pears, autumn greens, toasted almond granola,
blue cheese, lavender vinaigrette - 6⁹⁹

CAESAR SALAD

tossed romaine, housemade croutons, caesar dressing, parmesan cheese - 6⁵⁰

NORTHWEST CLAM CHOWDER

ocean clams, bacon, sautéed onions, celery, potatoes, cream - bowl 5⁹⁹ | cup 3⁹⁹

BUTTERNUT SQUASH BISQUE

toasted pumpkin seeds - 5⁹⁹



*All fish and steaks are cooked to order. Consuming raw, undercooked, or unpasteurized food may increase your risk of food borne illness, particularly if you have certain medical conditions

Entrees

All dinners are served with a BUTTERFLAKE ROLL and BRANDIED APRICOT BUTTER

DIESTEL FARMS FRESH FREE RANGE ROASTED TURKEY *with ALL THE TRIMMINGS*

pecan praline candied yams
cream and butter whipped potatoes
herb pan gravy
cranberry-apple and kale stuffing
brussels sprouts agrodulce
cranberry orange relish - 26⁹⁹



Kids 6-10 years - 12.⁹⁹ Kids 5 and under - 5⁹⁹

CHAR BROILED ALASKAN SALMON*

wild caught alaskan salmon filet, lemon butter,
sautéed sweet peppers, zucchini, and northwest mushrooms,
pecan wild rice - 23⁹⁹

SLOW ROASTED MID-WESTERN PRIME RIB*

brown butter mashed potatoes, blue cheese stuffed tomato, sautéed spinach,
jus, creamed horseradish - 28⁹⁹

PUMPKIN RAVIOLI

mascarpone, brown butter, sage, parmesan cheese, toasted pumpkin seeds - 15⁹⁹

Sides to Share

GREEN BEAN CASSEROLE - 5.99

PECAN PRALINE CANDIED YAMS - 4⁹⁹

BLUE CHEESE STUFFED TOMATOES - 5⁹⁹

HERB PAN GRAVY - 1⁹⁹

Desserts

CLASSIC PUMPKIN PIE

cinnamon whipped cream, housemade pumpkin brittle - 5⁹⁹

GEORGIA-STYLE PECAN PIE

bourbon chocolate sauce, sweet cream ice cream - 6⁹⁹

APPLE CRISP

washington apples, oatmeal cookie crumble,
vanilla ice cream - 7⁵⁰

PEANUT BUTTER PIE

chocolate cookie crust, creamy peanut butter, chocolate ganache - 7



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