

DRUMHELLER'S

Food & Drink

THANKSGIVING DINNER

November 24, 2022

12:00 pm, 2:00 pm, 4:00 pm
and 6:00 pm

Per Person / 79

Children 12 & Under / 25

EXECUTIVE CHEF

Kyle Meinecke

SOUS CHEF

Kyle Shelton

PASTRY CHEF

Carissa Noyes

*Vegetarian option available
upon request*

VIEW OUR WINE LIST:

DRUMHELLERS.COM/WINE-LIST

OR SCAN HERE:



SOUP

BUTTERNUT SQUASH

Pancetta, Sage

SALAD

GOLDEN BEETS, CHÈVRE, PISTACHIO

Arugula, White Balsamic Vinaigrette

MAIN

Includes Dinner Rolls & Whipped Butter

Choose One:

ROASTED ORGANIC TURKEY

Cranberry Orange Relish, Yukon Gold Mashed Potatoes, Classic Farmhouse Gravy, Cornbread Stuffing, Charred Brussels Sprouts

PAN SEARED STEELHEAD

Brown Butter & Sage Glaze, Wild Rice Pilaf, Succotash

APPLE CIDER BRINED PORK LOIN

Apple & Pear Chutney, Yukon Gold Mashed Potatoes, Classic Farmhouse Gravy, Cornbread Stuffing, Charred Brussels Sprouts

DESSERT

Choose One:

PUMPKIN PIE

Spiced Whipped Cream

SNICKERDOODLE APPLE COBBLER

Salted Caramel Drizzle