



DOCKSIDE

THANKSGIVING BRUNCH & BUFFET 2018

Served 9:00am - 7:30pm

Adults
44.95

Seniors 65+
39.95

Kids 5-12
19.95

Kids 4 & under
FREE

SOUPS AND SALADS

WILD MUSHROOM & GORGONZOLA

FALL CAESAR SALAD

Crisp fresh romaine, dried cranberries, toasted pumpkin seeds, parmesan cheese and in-house toasted croutons.

CHILLED PRAWN COCKTAIL

THANKSGIVING ROASTED BEET & FETA SALAD

PISTACHIO PINEAPPLE SALAD

One of our all-time favorites.

COLD SMOKED SALMON PLATTER

Cold-smoked salmon and a dill three cheese spread, minced egg whites and yolks, minced red onion, lemon, fried capers, and mini bagels.

FALL SPINACH SALAD

Curried cashews, red onion, blue cheese, diced apple, cranberries, and huckleberry vinaigrette.

CORNUCOPIA OF THANKSGIVING BREADS AND ROLLS

Assorted butterflake rolls, sourdough boule, French baguette, pan rustic, wheat rolls, fresh baked Challah, Idaho potato rolls, honey butter and whipped butter.

CHEF'S CHEESE TABLE

Warm brie cheese with nuts and dried fruits, prosciutto, salami, capicola, smoked gouda, pepper jack, smoked tillamook cheddar, herb chevre, boursin, maytag blue cheese, grapes, apples, pears, candied nuts and dried fruits.



THANKSGIVING BUFFET ENTRÉES

HAND-CARVED OVEN ROASTED WHOLE TURKEYS & TURKEY BREAST

Basted with our roasted garlic herb butter. Hand-carved by our chef attendant. Traditional cranberry sauce, pepper jelly cranberry sauce, and our cranberry pear chutney.

HAND-CARVED STUFFED PORK LOIN

Cranberry apple sausage stuffing, fresh sage cream sauce.

USDA CHOICE BRISKET CONFIT

Crusted with dockside signature rub and slow roasted to tender accompanied with horseradish baby potatoes.

HONEY-CURED HOT SMOKED SALMON SIDES

NORTHWEST SIDES

TRADITIONAL SAVORY PECAN BREAD STUFFING

FROM SCRATCH TURKEY GRAVY

CHEDDAR-ONION CASSEROLE STUFFED MUSHROOMS

BUTTERED GREEN BEANS WITH FOREST MUSHROOMS

Mornay sauce and crispy onions on the side.

STEAMED FRESH BROCCOLI WITH TOASTED ALMOND BUTTER

Cheddar sauce on the side.

ROASTED FALL ROOT VEGETABLE BLEND

SWEET POTATO CRÈME BRÛLÉ FRENCH TOAST

BUTTERY IDAHO MASHED POTATO

THANKSGIVING KIDS TABLE

ALL THEIR FAVORITES INCLUDING:

Jell-O cream cups, carrots and celery sticks with ranch cups, scrambled eggs (until noon), chicken strips, pancakes, miniature mac & cheese cups, corn dogs, hamburger sliders, and grilled cheese sandwiches.

GRAND DESSERT BUFFET

Dockside cheesecake, pecan pie, pumpkin pie, gluten free chocolate cake, chocolate covered strawberries, almond florentines, apple pie, chocolate caramel peanut tart, and vegan pot de crème made by Executive Pastry chef Debbie Hime.



THANKSGIVING BRUNCH ITEMS

Served 9:00am - 12:00pm

MADE TO ORDER EGGS & OMELET STATION

Fresh eggs cooked to your liking or omelet made to order with a wide variety of ingredients to choose from.

STUFFED FRENCH TOAST

Vanilla blintz filled French toast with fresh house made berry compotes on the side.

APPLEWOOD SMOKED BACON & BROWN SUGAR BACON

Traditional thick cut bacon or sweetened with brown sugar and candied.

ASSORTED BREAKFAST MEATS

A variety of breakfast sausage including andouille, breakfast patty, Dockside Links, maple with cranberry and apple, Italian rope, kielbasa, and ham will be rotated throughout the morning.

POTATOES O'BRIEN

Idaho potato home -fries with sautéed onions and bell peppers on the side.

FRIED HASHBROWN TRIANGLES