

A Lajitas Thanksgiving

STARTERS

CHEESE & CHARCUTERIE

Selection of Hard and Soft Cheeses, Cured and Dried Meats, Fresh and Dried Fruit, Mustards, Marmalades, Nuts, Crackers and Lavash

CHILLED SEAFOOD DISPLAY

Lemon Poached Peel and Eat Shrimp, Cholula Cocktail Sauce and House Smoked Salmon with Traditional Accompaniments

ANTIPASTO

Variety of Grilled Bell Peppers, Carrots, Zucchini, Yellow Squash, Mushrooms, Asparagus, Onions, Artichokes, Olives, Infused Oils and Vinegar Reduction

MAINS

ROASTED TURKEY

Sage Rubbed Roast Turkey with Pan Gravy and House-made Cranberry Sauce

SLOW ROASTED PRIME RIB

With Au Jus and Creamy Horseradish Sauce

CHERRY SMOKED PORK LOIN

With Pear and Dried Cherry Chutney

SIDES

SAGE COUNTRY DRESSING

CREAMY BUTTER WHIPPED YUKON GOLD POTATOES

THREE CHEESE MAC N CHEESE

CANDIED SWEET POTATOES

With Marshmallow Brule

GREEN BEAN CASSEROLE

With Crispy Fried Onions

SALADS

CHOPPED SALAD

Fresh Torn Lettuce, Radicchio, Grape Tomatoes, Maple Bacon, Green Onion, Sweet Corn, Blue Cheese with Catalina, Ranch, or Roquefort Dressing

WALDORF SALAD

Crisp Granny Smith Apples, Red Grapes, Toasted Walnuts and Celery

BROCCOLI CASHEW SALAD

Applewood Smoked Bacon, Toasted Cashews, and Fire Roasted Red Peppers

DESSERTS

CHEF'S SELECTION

Assorted Cakes, Pies, Mousses, Bonbons, Pralines, Bars and Cookies

EXTRAS

HOUSE-MADE ROLLS & WHIPPED HONEY BUTTER

FOR THE KIDS

SOUTHERN FRIED CHICKEN STRIPS

With French Fries

MINI CORN DOGS

Served with Sweet Potato Waffle Fries, Ketchup, BBQ Sauce and Apple Sauce

Thursday, November 24th, 2022

Seating's at 11:30 AM, 3 PM, 6:30 PM

Adult's \$79.95*

Children 6-12 \$21.95*

Children 5 and Under Free

Reservations are Required

Please Call 432-424-5170

*All prices are (Plus Tax) and an 18% gratuity will be added to parties of 6 or more