

LAJITAS GOLF RESORT

THANKSGIVING DINNER

Thursday, November 26, 2026

STARTERS

CHEESE & CHARCUTERIE

Selection of Artisanal Cheeses, Cured and Dried Meats, Pickled Vegetables, Fresh and Dried Fruits, Mustards, Marmalades, Nuts, Crackers, Lavosh & Grilled Breads

CHILLED SEAFOOD DISPLAY

Poached Peel and Eat Shrimp with Cocktail Sauce & Crab

MAINS

Smoked Turkey

Herbed Smoked Turkey
with Pan Gravy

Halibut

44 Farms Prime Rib

Au Jus, Horseradish,
& Creamy Horseradish Sauce

Honey Glazed Ham

SALADS

Salad Bar

Spring Mix, Iceberg, Cucumber, Heirloom
Grape Tomatoes, Hard Boiled Egg, Red
Onions, Toasted Pepitas, Bacon, Black Olives
& Shredded Cheeses with
Ranch, Honey Mustard, Golden Italian,
Balsamic Vinaigrette & Gourmet Blue Cheese

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Garlic
Croutons, Traditional Caesar Dressing

Iceberg Wedge

Iceberg Wedge, Applewood Smoked
Bacon, Tomatoes, Blue Cheese Dressing

DESSERTS

ASSORTED COOKIES

PUMPKIN ROLLS

PETIT FOURS

CHEF'S PIE SELECTION

Bourbon Pecan, Pumpkin, Apple

SIDES

CORNBREAD DRESSING

CREAMY BUTTER WHIPPED POTATOES

THREE CHEESE MAC N' CHEESE

CANDIED YAMS W/ MARSHMALLOWS

ROASTED BRUSSELS SPROUTS

GREEN BEAN CASSEROLE

EXTRAS

Assorted Rolls and Butter

Cranberry Sauce

Au Jus

Horseradish Sauce

KIDS

Southern Fried Chicken Strips

Mini Corn Dogs

Tater Tots

French Fries

Butter Noodle

Adults \$94.95
Children 6-12 \$28.99
Children 5 & Under Free
Open to Lajitas Resort Guests Only

Seatings are at
11:30am, 3pm, & 6:30pm
Reservations Required
Please call 432-424-5170