

# Thanksgiving Dinner at Sandeastles

Thursday, November 23, 6pm-9pm

Reservations: 850.267.9500 ext. 44



## Delightful Desserts

Pumpkin Pie  
Bourbon Pecan Bars  
Hazelnut Linzer Tart  
with Fig and Apricot Glaze  
German Chocolate Cake  
Assorted Holiday Cookies  
Warm Apple Strudel  
with Citrus Sabayon

## Salads and Starters

Creamy Five Onion Soup  
Chopped Romaine and Baby Arugula, Apples, Toasted Almonds,  
Dried Cranberries and Citrus Black Pepper Vinaigrette  
Kale Salad, Roasted Golden Beets, Candied Pecan, Blue Cheese,  
Red Onion, and Herb Vinaigrette  
Assorted Greens with Grape Tomatoes, Grilled Onions, Carrot,  
Cucumbers, with Ranch or Vidalia Onion Vinaigrette  
Smoked Salmon Display with traditional accompaniments  
Peel and Eat Shrimp with Remoulade and Cocktail Sauce

## Chef Carved Meats

Roasted Turkey Breast with Giblet Gravy  
Honey Mustard Glazed Country Ham, warm assorted rolls  
Brown Sugar & Bourbon Glazed Striploin with Peppercorn Sauce

## Entrées and Sides

Bronzed American Grouper over Corn Chowder  
Sliced Pork loin with Mushroom, Onion and Bacon Jus  
Chicken and Mushroom Casserole with Cornbread Croutons  
Buttermilk Mashed Potatoes with Chives  
Roasted Vegetable Medley  
Golden Macaroni and Cheese with crispy Shallot topping  
Slow Roasted Sweet Potato Casserole with Candied Pecan  
Crunch and Toasted Marshmallow  
Cornbread Dressing

## Kids

House-made Flatbread Pizzas  
Ham and Cheese Pinwheels  
Popcorn Shrimp with Tartar and Cocktail Sauce  
Chicken Tenders with Honey Mustard

Adults: \$43.95 | Children 6-12: \$16.95

Children 5 & under, complimentary with paid adult