# **COLA'S THANKSGIVING DAY MENU**

### **APPETIZERS**

BUTTERNUT SQUASH BISQUE cup...\$4 bowl...\$6

PULLED PORK BBQ EGGROLLS mustard BBQ sauce, Cola slaw...\$11

CRISPY CALAMARI buttermilk battered, apricot shallot sauce...\$18

BRIE & RASPBERRY FONDUE served with French baguette ...\$15

SWEET AND SPICY BRUSSELS SPROUTS sweet chili glaze, applewood bacon ...\$7

### **SALADS**

CHOPPED SALAD mixed lettuces, cucumbers, blue cheese, hearts of palm, bacon, grape tomatoes, red onions, red wine vinaigrette ... \$11

ROASTED BEET arugula, goat cheese, spiced candied walnuts, orange vinaigrette...\$11

\*CLASSIC CAESAR parmesan cheese, croutons, and classic Caesar dressing...\$9
Add grilled chicken or parmesan-crusted chicken...\$10

#### **ENTREES**

**TRADITIONAL TURKEY DINNER** giblet gravy, apple-sausage-walnut cornbread dressing, whipped sweet potatoes, mashed potatoes, vegetables and cranberry sauce...\$29

CHICKEN MILANESE parmesan crusted chicken, garlic beurre blanc with linguine and vegetables...\$20

CRISPY FLOUNDER flash fried, diamond scored, apricot shallot sauce, fries...\$MARKET

BBQ GLAZED SALMON pear chutney, grits, garlic spinach...\$28

\*FRIED PORK CHOP granny smith apple gravy, Cola collard greens, mac and cheese ... \$28

8oz FILET MIGNON OF BEEF au poivre, roasted golden potatoes, vegetables...\$48

## DESSERTS

**APPLE PIE** cinnamon, granny smith apples, caramel sauce...\$8 with vanilla ice cream...\$9

PECAN PIE whipped cream, chocolate sauce...\$8

PUMPKIN PIE whipped cream...\$8

\*Advisory: Consuming Raw or Undercooked Foods Such as Meat, Poultry, Fish, Shelfish, and Eggs May Increase Your Rish of Foodborne Illness