

Thanksgiving Lunch

AT BLACK BEAR GOLF CLUB

Thursday, November 26, 2026

Seatings — 11:30am - 3:30pm

Freshly Baked

BAGELS

DANISH

MUFFINS

CINNABUNS

CROISSANTS

ARTISAN BREADS

Antipasto

CURED MEATS

ROASTED PEPPERS

ARTICHOKE HEARTS

MARINATED OLIVES + MUSHROOMS

BOCCONCINI MOZZARELLA

STUFFED GRAPE LEAVES

HOT STUFFED CHERRY PEPPERS

Snacks

FRESH FRUIT

CRUDITÉ

CHEESE

CRACKERS

Salads *Served with assorted dressings.*

TOMATO, ENGLISH CUCUMBER,
RED ONION + FRESH BASIL

aged balsamic

WEDGE

TRADITIONAL CAESAR

JÍCAMA + MANGO

GRILLED SEASONAL VEGGIES

balsamic

GEMELLI PESTO

Seafood Station

homemade cocktail sauce, lemons

JUMBO SHRIMP

MARINATED GREEN MUSSELS

SEAFOOD SALAD

Omelette *Made to order.*

CHOOSE YOUR TOPPINGS

Hot Dishes

PENNE VODKA

CHEESE RAVIOLI

marinara

SALMON

pesto cream

ITALIAN STYLE GRILLED CHICKEN THIGHS

CHICKEN PARMESAN

ROASTED PORCHETTA

rosemary mustard crust

ROASTED BUTTERNUT SQUASH

JULIENNE SEASONAL VEGGIES

garlic butter

YUKON GOLD MASHED POTATOES

SCRAMBLED EGGS

SAUSAGE + BACON

BELGIAN WAFFLES

vermont maple syrup

HOME FRIES

Carving Board

THANKSGIVING TURKEY

natural gravy

PRIME RIB

au jus, horseradish sauce

Dessert

PASTRIES, CAKES + PIES

Ages 12 and over: \$69

Children ages: 4-11 \$29

Children 3 and under: Complimentary

All prices are per person and exclude tax and administrative charge.

Live Entertainment.

Reservations are required, call 866.990.9431.