



Thanksgiving

BRUNCH MENU

November 27, 2025 | 11:00 am – 4:00 pm

\$95.00 per Adult | \$48.00 per Child (5-12)

BAKED GOODS

Assorted Muffins | Croissants | Scones
Danishes | Mini Cinnamon Rolls | Pumpkin Coffee Cake

BREAKFAST

Feta and Peppadew Egg White Bites
Croque Monsieur Breakfast Casserole
Bacon | Chicken Apple Sausage
Rosemary-Citrus Rustic Potatoes
Pearl Sugar Waffles | Pancakes

EGG STATION

Eggs and Omelets made to order
Traditional Toppings | Domestic & Imported Cheese

SEAFOOD STATION

Oysters on the Half Shell | Jumbo Lump Crab Pasta Salad
Dill Poached Gulf Shrimp
Old Bay Steamed Crab Claws | Smoked Salmon
Spicy Mignonette | Sriracha Aioli | Lemon Butter
Cocktail Sauce | Creole Remoulade
Cream Cheese Spread | Bagel Crisps | Capers
Pickled Red Onions

SUSHI TABLE

California Sushi Rolls | Spicy Tuna Rolls | Salmon Rolls
Pickled Ginger | Wasabi | Soy Sauce | Tamari Sauce

SALAD BAR

Chopped Little Gem Lettuce | Torn Bibb Lettuce
Heirloom Cherry Tomatoes | Cucumbers | Shaved Carrots
Toasted Almonds | Chopped Bacon | Dried Cranberries
Chili Oil | Marinated Ciliegine | Manchego Cheese | Ranch
Blackberry Balsamic Dressing | Herb-White Wine Vinaigrette
Roasted Butternut Squash Salad with Goat Cheese, Red Beet
Toasted Pumpkin Seeds | Arugula and Balsamic Drizzle
Cranberry-Walnut Salad with Feta
Spinach and Apple-Dijon Vinaigrette

CARVING STATION

Bone In Turkey Breast | Bourbon Giblet Gravy | Cranberry Jam
Dry Mustard Rubbed Strip Loin | Green Peppercorn Au Jus Horseradish Cream
Prosciutto Wrapped Apricot-Chicken Roulade
Caramelized Onion Cream | Salted Woodlands Honey Butter
Assorted Dinner Rolls

BRUNCH

Green Bean Casserole with Cremini Mushrooms and Fried Shallots
4 Cheese Mac & Cheese
Caramelized Pumpkin Seed Sweet Potatoes with Vanilla Glaze
Fried Sage and Rosemary Cornbread Dressing
Yukon Gold Mashed Potatoes with Garlic Butter

PASTA STATION

Gemelli Pasta
Tomato Sauce | Alfredo | Basil Pesto
Chicken | Shrimp | Mushroom | Sweet Peppers | Italian Sausage
Shallots | Spinach | Black Olives | Artichoke Hearts
Shaved Asiago Cheese | Crushed Red Pepper | Fresh Herbs

KIDS CORNER

Chicken Nuggets | Ranch | BBQ Sauce
Mini Turkey Corn Dogs | Honey Mustard
Mac and Cheese
Tater Tots | Ketchup
Uncrustables

SWEETS

Pumpkin Pie Tarts
Molasses Cookie Sandwich
Pecan Pie Tarts | Nutella Stuffed Chocolate Cupcakes
Orange Pot de Crème with Cranberry Cake Crumble
Dried Fruit Oatmeal Cookies and Cream Cheese Frosting

MINI BUNDT CAKE STATION

Mini Bundt Cakes Customized to Order: Vanilla, Carrot Cake and Chocolate Cake
Eggnog Cream Cheese Frosting | Meringue | Chantilly Cream
Warm Chocolate Sauce | Mulled Wine Poached Pears | Mixed Berries
Luxardo Cherry Jam | Smoked Pecan Streusel



Harrison's

**Eating raw or uncooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness*

**18% Gratuity will be added to parties of 6 or more*