

# COYOTES THANKSGIVING 2015



Roasted Butternut Squash Soup  
garnished with toasted pumpkin seed granola  
\$9

Roasted Beet, Arugula & Mixed Greens Salad  
creamy Canadian goat cheese, shaved carrots, slivered red onion, bourbon  
candied pecans & dried cranberries in a maple balsamic vinaigrette  
\$11

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Orange Butter Basted Turkey Breast & Thighs  
chorizo, apple & cranberry dressing, maple glazed root vegetables,  
roasted garlic whipped potatoes,  
ancho chile gravy  
\$24

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Pumpkin Cheesecake  
with cinnamon whipped cream  
\$9

ALL THREE COURSES  
\$40

AVAILABLE SAT. OCT. 10TH - MON. OCT. 12TH

