



ECHO'S

LOUNGE

dinner menu

THANKSGIVING



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APPETIZERS

Sweet Potato Soup
Cinnamon Creme

Roasted Root Vegetable Flat Bread
Parsnip, buttenut squash, sweet potatoes, maple reduction, goat cheese

Caesar Salad
Dressing, Crouton, Bacon, Parmesan (GFO)

Garden Salad
Fresh Greens, Pepper, Tomato, Cucumber, Choice of Dressing; Raspberry, Italian, Ranch, Balsamic (GF,V)

MAINS

Roast Turkey
Stuffing, Mashed Potatoes, Gravy, Seasonal Vegetables(GFO)

Pan Seared Rainbow Trout
Fennel, Dill, Roasted Red Potato, Seasonal Vegetables (GF)

Chicken Parmesan
Marinera, Garlic Knot, Spaghetti, Basil Pesto

Stuffed Peppers
Wild Rice, tofu, Tomato Sauce (VEG)

DESSERTS

Pumpkin Pie

Blueberry Crumble

Fruit Cup

Ice Cream Sundae

GFO = Gluten Free on request, V = Vegan
GF = Gluten Free, VEG = Vegetarian

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APPETIZERS

Sweet Potato Soup \$8.95
Cinnamon Creme

Roasted Root Vegetable Flat Bread \$15.95
Parsnip, butternut squash, sweet potatoes, maple reduction, goat cheese.

Caesar Salad \$10.95
Dressing, Crouton, Bacon, Parmesan (GFO)

Garden Salad \$10.95
Fresh Greens, Pepper, Tomato, Cucumber, Choice of Dressing; Raspberry, Italian, Ranch, Balsamic (GF,V)

MAINS

Roast Turkey \$31.95
Stuffing, Mashed Potatoes, Gravy, Seasonal Vegetables(GFO)

Pan Seared Rainbow Trout \$29.95
Fennel, Dill, Roasted Red Potato, Seasonal Vegetables (GF)

Chicken Parmesan \$29.95
Marinera, Garlic Knot, Spaghetti, Basil Pesto

Stuffed Peppers \$23.95
Wild Rice, tofu, Tomato Sauce (VEG)

DESSERTS

Pumpkin Pie \$11.95

Blueberry Crumble \$11.95

Fruit Cup \$7.95

Ice Cream Sundae \$5.95

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