



# THANKSGIVING MENU

**Complete Four-Course Dinner: \$90**

**Children, 6-10: \$40 | Children, 5 & Under: FREE**  
*tax and service charge not included*

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## HORS D'OEUVRE

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### AUTUMN RELISH TRAY

cured meats, marinated vegetables,  
salmon spread, herb chèvre

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## STARTER

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CHOICE OF

### DANIEL'S CLAM CHOWDER

creamy Northwest-style

### CAESAR SALAD

hearts of romaine,  
Parmigiano-Reggiano,  
garlic-herb croutons

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## ENTRÉE

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*served with fresh seasonal vegetables*

CHOICE OF

### ROAST TURKEY

giblet gravy, cranberry  
relish, sage dressing,  
mashed potatoes

### USDA PRIME RIB\*

creamed horseradish, sage  
dressing, mashed potatoes

### MAPLE PORK ROAST

sherry-mustard glaze, sage  
dressing, mashed potatoes

### PLANT-BASED RAVIOLI

almond ricotta, tomatoes,  
artichokes, spinach, garlic,  
basil, white wine, olive oil

### KING SALMON\*

lemon beurre blanc,  
baby red potatoes

### PREMIUM USDA PRIME STEAK ENTRÉES

*see reverse*

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## DESSERT

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CHOICE OF

**TRADITIONAL PUMPKIN PIE**

**NEW YORK-STYLE CHEESECAKE**

**DOUBLE SCOOP *of* OLYMPIC MOUNTAIN  
ICE CREAM *or* SORBET**



# THANKSGIVING MENU

## USDA PRIME STEAKS

*entrée price includes the complete four-course dinner*

Daniel's Broiler proudly features  
**USDA PRIME** steak, the finest  
grade available in the United States.

Specially selected from the highest-  
quality domestic corn-fed beef, our  
steaks are broiled at over 1800°F and  
flash-seared to lock in the full flavor.

*all steaks are topped with Daniel's steak butter  
and served with mashed potatoes  
and fresh seasonal vegetables*

**FILET MIGNON\* 8 oz. \$105**

**DANIEL'S CUT FILET MIGNON\* 12 oz. \$113**

**DANIEL'S DELMONICO\* 20 oz. \$115**

*Bone-in New York*

## STEAK COOKING GUIDELINES

**RARE:** *red throughout,  
cool center*

**MEDIUM RARE:** *red center, warm*

**MEDIUM:** *pink center*

**MEDIUM WELL:** *slightly pink center*

**WELL DONE:** *broiled throughout,  
no pink*

*A 20% service charge is included. 100% of this service charge is retained by Schwartz Brothers Restaurants. We strive to be an employer of choice and our servers are paid a base wage and a separate commission based on their sales. Additional gratuity is not expected and purely optional. If you have any questions please ask to speak with a member of management.*

*\*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness. Steaks are cooked to order.*