

HAPPY THANKSGIVING

First Course

House-made Family Style Relish Platter

local egg salad, corn relish, spicy pickled green beans and red onions,
pimento cheese, sweet pickles, sea salt crostini
(included with meal)

Second Course

Golden Lamb Signature Salad

mixed greens, smoked cheddar, candied pecans, green apple, creamy balsamic

or

Cream of Sweet Onion Soup

bleu cheese crumbles, butter croûtons

or

Cottage Cheese

pineapple, strawberries, celery seed dressing

Third Course

Oven Roasted Turkey Breast

with sage sausage & apple dressing, mashed potatoes, giblet gravy,
cranberry sauce, fresh green beans & honey thyme carrots 33⁹⁵

or

Carved Tenderloin of Beef

au gratin potatoes, fresh green beans & honey thyme carrots, cabernet jus, crispy vidalia onions 38⁹⁵

or

Local Mushroom Ravioli

roasted red peppers, spinach, edamame, charred carrots, sun-dried tomatoes,
basil & pecorino cream sauce 26⁹⁵

Children's Menu

Soft Drink, Juice or Milk included. Shirley Temple or Chocolate Milk \$3.95, not refillable.

Children ages 14 and under all entrees 14⁹⁵

or

Chicken fingers & fries 7⁹⁵

Desserts

Traditional Pumpkin Pie

whipped cream

Pecan Pie

dark chocolate sauce

Shaker Sugar Pie

caramel sauce, whipped cream

A la carte 6²⁵

White Wine

Rosé	Valley Vineyards Pink Reflections	OH	8	29
Rosé	Charles & Charles	WA	9	32
Moscato	Terra d'Orro	CA	8 ⁵⁰	30
Reisling	Boundary Breaks	NY	12	42
Sauvignon Blanc	Wente Louis Mel	CA	12	42
Pinot Grigio	Ava Grace	CA	9	32
Chardonnay	Athena	CA	7 ²⁵	29
Chardonnay	A to Z	OR	10	40
Chardonnay	Frank Family	CA		62
Chardonnay	Cakebread	CA		94
Fume Blanc	Grgich Hills	CA		66
White Blend	Brooks Amycas	OR		30

Red Wine

Pinot Noir	BV Coastal Estate	CA	8 ⁵⁰	30
Pinot Noir	Block Nine	CA	11	39
Pinot Noir	Cloudline	OR		52
Merlot	Hayes Ranch	CA	7 ²⁵	29
Merlot	Reynolds Family	CA		69
Cabernet Sauvignon	Avalon	CA	7 ²⁵	29
Cabernet Sauvignon	Storypoint	CA	11	44
Cabernet Sauvignon	Justin	CA		53
Cabernet Sauvignon	Simi Landslide	CA		77
Cabernet Sauvignon	Silver Oak Alexander	CA		110
Cabernet Sauvignon	Caymus	CA		162
Cabernet Sauvignon	Revana	CA		216
Cabernet Sauvignon	Skipstone Oliver's Blend	CA		170
Cabernet Franc	Meranda-Nixon	OH		42
Zinfandel	Kenwood	CA	10	38
Malbec	Whiplash	CA	8 ⁵⁰	30
Red Blend	The Prisoner 1.5 L	CA		150
Bordeaux Blend	Robert Mondavi Maestro	CA		65
Bordeaux Blend	Opus One	CA		399
Bordeaux Blend	Overture	CA		250
Meritage	Franciscan Magnificat	CA		103
Barbera	Runquist	CA		60
Petite Petit	Michael David	CA		40
Petite Syrah	J. Lohr	CA		121

Cocktails

Hand-Crafted 9⁵⁰

House Aged Manhattan bourbon barrel-aged in-house en solera, sweet vermouth, bitters, Amarena cherry

Bee's Knees gin, fresh lemon juice, local honey syrup

Whiskey Punch a blend of fresh citrus juices and chardonnay, shaken with whiskey, served over ice

Tito's Smoked-Tini served on the rocks, dry vermouth, smoked sea salt rim, blue cheese olives

Shaker Pie Cocktail house aged bourbon, cinnamon, nutmeg, cream with smoked sugar dust

Hendrick's Gin Bumbleberry Soda local honey, smashed blueberries, soda water, lemon juice

Draught Beer

BLACK HORSE TAVERN GOLDEN LAGER	5 ⁵⁰
WARPED WING SEASONAL	MP
ROTATING SEASONAL	MP
SONDERS SEQUEL SELTZER	5
PLATFORM SPEED MERCHANT WHITE IPA	6
FRETBOARD IMPROV IPA	6
MADTREE HAPPY AMBER	5 ⁵⁰
RIVERTOWN ROEBLING PORTER	6 ⁵⁰

"Never refuse a drink under any circumstances"

Mark Twain

Bottled Beer & Cider

50 WEST DOOM PEDAL WHITE ALE	CINCINNATI	6
BOULEVARD UNFILTERED WHEAT	KANSAS CITY	6
BRAVUS AMBER N/A	SANTA ANA	7
FATHEAD'S HEAD HUNTER IPA	NORTH OLMSTEAD	7
HEINEKEN	AMSTERDAM	5 ⁵⁰
MADTREE LIFT	CINCINNATI	6 ⁵⁰
MT. CARMEL AMBER	CINCINNATI	6 ²⁵
RHINEGEIST TRUTH	CINCINNATI	6 ⁵⁰
SAM ADAMS BOSTON LAGER	CINCINNATI	6 ⁵⁰
SCHOENLING LITTLE KINGS	CINCINNATI	3
ANGRY ORCHARD APPLE CIDER	CINCINNATI	6
CIDERGEIST BUBBLES	CINCINNATI	7
MARCH FIRST BOMB POP SELTZER	CINCINNATI	5