



THANKSGIVING DAY

SERVING THURSDAY, 11/27/25 | 11 AM-7 PM

4 COURSES | CHOOSE 1 PER COURSE | \$32 ADULT, \$26 CHILD
plus tax & gratuity

1st COURSE

- Chicken Wild Rice Soup
- Autumn Vegetable & Lentil Soup

2nd COURSE

- House Salad
mixed greens, parmesan cheese,
sliced cucumbers, petite tomatoes,
croutons, & choice of dressing
French, Ranch, or
White Wine Vinaigrette
- Harvest Salad
arugula, roasted butternut squash,
craisins, smoked quinoa, pumpkin
seeds, butterkase cheese, & tossed
with a maple dressing

For reservation
608-793-5018

3rd COURSE

- Traditional Slow
Roasted Turkey
dark or white turkey & gravy with
cranberry reduction & served
with sour cream whipped
Yukon potatoes, butter glazed
green beans almondine,
& savory herb stuffing
- House Smoked Pork Loin
served with a cranberry
reduction sauce, sour cream
whipped Yukon potatoes,
butter glazed green bean
almondine, & savory
herb stuffing
- Butternut Squash Ravioli
(vegetarian)
with a sage brown butter cream
sauce & sauteed mushrooms
served with butter glazed green
bean almondine & roasted fall
harvest vegetables

4th COURSE

- Pumpkin Pie
- Apple Pie
- Pecan Pie

THREE RIVERS
river view restaurant & bar 

Breakfast Regular Menu - 6:30am-11am
Lunch/Dinner Thanksgiving Menu - 11am-7pm