



Thanksgiving Menu

Starters

Loaded Mushrooms - parmesan, cheddar, blue cheese, sautéed spinach **16**

Mini Crab Cakes - siracha remoulade, horseradish dill sauce **20**

Spinach and Artichoke Dip - whole grain pita (Serve Warm) **14**

Salads

Beet - spring mix, goat cheese, candied pecans, orange basil vinaigrette, balsamic glaze **16**

Autumn - spring mix, green apple, dried cherries, goat cheese, candied pecans, pomegranate vinaigrette **18**

Family Turkey Dinner

Hand-Sliced Roasted Turkey - white and dark meat, chestnut and sausage stuffing, pan gravy, creamy mashed potatoes, green beans or baby carrots, cranberry sauce, parker rolls and pumpkin gooey butter cake

75 for 2
120 for 4

A la Carte Sides for 4

Roasted Baby Carrots maple whiskey glazed **14**

Green Beans almondine **16**

Corn Casserole **16**

Roasted Sweet Potatoes **16**

Creamy Mashed Potatoes **14**

Savory Turkey Pan Gravy **10**

Chestnut and Sausage Stuffing **18**

Macaroni and Cheese white sauce **16**

Cauliflower Gratin white cheddar, truffle **18**

Cranberry Sauce **8**

Pumpkin Gooey Butter Cake Squares **12**

All orders must be placed by 8:00pm, Friday November 20th.

To place your order please call Peggy at 708-417-7741

prasino is committed to using organic, all natural, hormone free, antibiotic free and locally sourced ingredients whenever possible