

## **Good Times Jazz Bar & Restaurant**

*Thanksgiving Four Course Prix Fixe Dinner*

# *Happy Thanksgiving*



### **SOUP**

*\*Georgia Wild Shrimp & Corn Chowder or  
Louisiana Smoked Sausage Sweet Potato Bisque*

### **HARVEST SALAD**

*Sliced Cherry Tomatoes ■ Roasted Pecans ■ Crispy Apple-wood Bacon  
Bits & Crumbled Bleu Cheese on Butter Lettuce with Buttermilk Dressing*

### **ENTRÉE**

**Choice of (1):** *Heritage Roast Turkey & Cornbread Sage Stuffing  
& Giblet Gravy with Homemade Cranberry Sauce  
Baked Brown Sugar & Mustard Glazed Ham*

*\*Broiled Medallions of Beef Tenderloin with Red Wine Sauce*

*\* Pan Roasted Red Snapper with Lemon Butter Sauce*

**Choice of (3):** *Creamy Mashed Potatoes ■ Macaroni & Cheese  
Candied Yams ■ Southern Style Green Beans ■ Southern Collard Greens  
Rolls & Butter*

### **DESSERT**

**Choice of (1):** *Brown Sugar Black Walnut Pound Cake  
with Leopold's Vanilla Ice Cream*

*Country Bread Pudding with Vanilla Custard Sauce*

*Southern Sweet Potato Pie with Praline Sauce*

*Pecan Pie with Praline Sauce*

*Coffee or Tea*

**Price is \$49.95 per person plus tax and 20% gratuity per person**

**Food Service from 1:00 pm to 7:00 pm**

*\*Items are served raw or under cooked or may contain raw or undercooked ingredients. Notice:  
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk  
of food borne illness, especially if you have certain medical conditions or in a high-risk population:  
pregnancy, children & elderly.*

*Menu created by Chef Joe Randall*