EAGLE MOUNTAIN HOUSE

& GOLF CLUB • JACKSON, NEW HAMPSHIRE • EST. 1879

THANKSGIVING DAY

THREE-COURSE DINNER



THURSDAY	SERVING	RESERVATIONS
NOVEMBER 26, 2026	12:00 PM–6:00 PM	603.383.9111

Choose one first course and one entrée • Finish with our Thanksgiving dessert table

FIRST COURSE • CHOOSE ONE

Roasted Butternut & Apple Bisque
toasted pepitas

New England Clam Chowder
bacon • potatoes • creamy broth

Baby Green Salad
roasted beets • butternut squash • cider-poached raisins • shallots • candied walnuts • wildflower honey vinaigrette

Garden Salad
carrot • cucumber • cherry tomatoes • red onion • maple balsamic vinaigrette

ENTRÉE • CHOOSE ONE

Herb-Roasted Turkey $48
mashed potatoes • maple-glazed baby carrots • herb stuffing • house-made cranberry sauce • traditional gravy

Wild Mushroom Ravioli $42
fire-roasted tomato cream • goat cheese • toasted pine nuts

Maple-Bourbon Walnut-Crusted Atlantic Salmon $49
haricots verts • sweet potato-ginger purée

Cabernet-Braised Beef Short Rib $56
roasted garlic mashed potatoes • haricots verts • cabernet reduction

THANKSGIVING DESSERT TABLE

Warm Apple Crisp
cinnamon whipped cream

Brownie Pudding
vanilla ice cream • chocolate sauce • whipped cream

Pumpkin Cheesecake
cinnamon whipped cream

Flourless Chocolate Torte
whipped cream

All entrées include house-baked bread and whipped maple butter.

CHILDREN'S MENU	THREE-COURSE PRICING
AVAILABLE UPON REQUEST	BASED ON ENTRÉE SELECTION

Reservations required • 179 Carter Notch Road, Jackson, NH 03846 • eaglemt.com

Prices do not include New Hampshire meals tax or gratuity. Menu selections are subject to change.

EXECUTIVE CHEF STANLEY SHAFER