

Thanksgiving

BRUNCH

BEGINNINGS

COLD DISPLAY
IMPORTED & DOMESTIC CHEESE DISPLAY
WITH GRILLED PITA BREAD ASSORTED CRACKERS

CHARCUTERIE

GENOA SALAMI | CAPOCOLLO | PROSCIUTTO
INFRARED GRILLED ROPE SAUSAGE | SMOKED SALMON
MOUSSE PICKLED VEGETABLES
STONE GROUND MUSTARD | FRUIT COMPOTE

SALADS

AUTUMN SALAD
ASSORTED GREENS | CANDIED PECANS | APPLES
RED ONIONS | BACON

CHOICE OF
APPLE CIDER DRESSING, RANCH DRESSING,
BALSAMIC VINAIGRETTE DRESSING

ROASTED GOLDEN BEET SALAD
WITH FRESH GOAT CHEESE

APPLE AND WALNUT SALAD,
FRESH GRANNY SMITH APPLE | TOASTED WALNUTS
GOLDEN RAISINS | YOGURT

SEAFOOD DISPLAY

OYSTERS ON THE HALF SHELL
GREEN LIP MUSSELS
KING CRAB LEGS

CHAMPAGNE MIGNONETTE HORSERADISH
COCKTAIL SAUCE | LEMON WEDGES

SIDES

CORN BREAD STUFFING

EGG NOODLES & CHEESE

SMASHED POTATOES

GIBLET GRAVY

GREEN BEANS

HONEY GLAZED CARROTS

MARSHMALLOW TOPPED
SWEET POTATOES

ENTRÉES

SMOKED TURKEY
HOUSE RUBBED PRIME RIB
HONEY GLAZED SALMON
WITH WILD RICE

BREAKFAST

OMELET STATION
DICED HAM | SMOKED SALMON | SAUSAGE | BACON
DICED TOMATO | MUSHROOMS | ONIONS
TRI-COLORED BELL PEPPERS | FRESH LEAF SPINACH
CHEDDAR JACK | FETA | GOAT CHEESE

BABY BELGIUM WAFFLES

EGGS BENEDICT

SCRAMBLED EGGS

BLACK PEPPER BACON

MAPLE SAUSAGE LINKS

BISCUITS & SAUSAGE GRAVY

ROASTED RED POTATOES

SEASONAL FRUIT DISPLAY

CHEF DESSERT DISPLAY

PECAN PIE
PUMPKIN PIE
MINI ASSORTED CHEESE CAKES
PUMPKIN CRÈME BRÛLÉE
CHOCOLATE CAKE
WHITE & DARK CHOCOLATE MOUSSE
CARROT CAKE

COMPLEMENTARY ENHANCEMENTS

HOUSE WINE SELECTION
SPARKLING ROSE | CHARDONNAY

COCKTAILS
BLOODY MARYS | MIMOSAS | TEQUILA SUNRISE

RESERVATIONS

LEVEL2STEAKHOUSE.COM | 417.243.3444

SPACE IS LIMITED



LOCATED ON THE 2ND FLOOR
OF THE HILTON BRANSON
CONVENTION CENTER HOTEL

LEVEL
STEAKHOUSE

10:30 AM TO 2 PM
\$85 PER PERSON | \$45 CHILDREN 5-12
FREE CHILDREN 4 & UNDER