

# Celebrate **THANKSGIVING.**

## **Appetizers**

Choice of One

### **Roasted Winter Squash Soup**

Topped with Red Cabbage, Spiced Pepitas

### **Arugula and Baby Kale Salad**

Pomegranate Arils, Toasted Walnuts,  
Butternut Squash, Roasted Shallot  
Vinaigrette

### **Grilled East Coast Oysters**

Fresh East Coast Oysters Drizzled with a Hint  
of Green Garlic Butter

## **Sides**

Served Family-Style

### **Yukon Potato Puree**

Creamy Yukon Potatoes

### **Cornbread Dressing**

Chef's Homemade Cornbread Dressing

### **Brussel Sprouts**

Caramelized Brussel Sprouts Tossed in a  
Maple Glaze

### **Roasted Vegetables**

Oven Roasted Holiday Root Vegetables

## **Kids Plate** (children 6-12 years)

Turkey & Dressing Served with Mashed  
Potatoes, Carrots, and Gravy

Junior Chef Menu Available Upon Request

## **Entrées**

Choice of One

### **Turkey Roulade**

Dark Meat Confit Complimented with a Citrus  
Cranberry Chutney & Topped with  
Homemade Turkey Gravy

### **8oz Grilled Filet or 14oz Ribeye**

Prepared to Your liking, Accompanied with  
Foraged Mushrooms & Birdie's Homemade  
Steak Sauce

### **Fresh Pan Seared Trout**

In a Bed of Cornbread Puree with Braised  
Mustard Greens

### **Roasted Acorn Squash- (Vegan)**

Vegan Meat, Wild Rice Pilaf, Braised Lentils

## **Sweet Endings**

Choice of One

Apple Tartlet

Sweet Potato Pie

Deep Dish Texas Pecan Pie

All Served with Chef's Own Whipped Sweet Cream

\$65 Adults

\$15 Children Under 12

Children Under 5 Complimentary

Seating Available From 12:00 p.m. - 3:30 p.m.

Reservations can be made on [OpenTable.com](https://www.opentable.com) under Birdies  
for Omni Houston or call |713.881.0198

Tax and gratuities not included. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of food borne illness, especially if you have certain medical conditions.

**OMNI**  
HOTELS & RESORTS