CAVALRYMAN STEAKHOUSE · 4425 SOUTH 3RD STREET

Thanksgiving Takeout - Nut-Free

The full Cavalryman Thanksgiving, ready to reheat at home



Nut-Free Menu - Every item on this version of the menu is prepared without nuts. Nut-free orders have one set pickup time: Thanksgiving Day, Thursday, November 26 at 11 a.m. Nut-free orders are prepped separately to avoid cross contamination.

Order now through Sunday, November 22 at 12 p.m.

Pickup Wednesday, November 25 · 9 a.m. - 8 p.m.

Thanksgiving morning, Thursday, November 26 · 8 - 9:30 a.m.

Pickups are staggered every 15 minutes - choose your pickup time when you order, and we will have everything packed and ready. Everything is cooked and chilled; just reheat at home (instructions on page 3).

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COMPLETE DINNERS - EVERYTHING INCLUDED

Complete Turkey Dinner - $24.95 per person

Herb-roasted turkey breast with classic sage stuffing, cranberry-port gastrique and turkey jus, plus whipped sweet potato, glazed heirloom carrots, haricots verts with brown butter, a Parker House roll, and your choice of dessert.

Complete Filet Dinner - $29.95 per person

Center-cut filet mignon with garlic-herb butter and pommes purée, plus all the sides above, a Parker House roll, and your choice of dessert.

Complete Prime Rib Dinner - $32.95 per person

Slow-roasted prime rib with natural au jus, plus all the sides above, a Parker House roll, and your choice of dessert.

Kids' turkey dinners: ages 6-12 $14.95 · ages 3-5 $7.95 · under 3 free.

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FOR THE WHOLE TABLE

Whole Turkey Family Dinner - $139.95 · serves 6

A whole herb-roasted turkey with all the sides - classic sage stuffing, whipped sweet potato, glazed heirloom carrots, haricots verts with brown butter and pommes purée - plus six Parker House rolls, cranberry-port gastrique, turkey jus, and six desserts of your choice.

Need a different size? Build your own from the à la carte list on page 2 - sides are sized to share.

How to Order

HOW ORDERING WORKS

1. Tell us how many you are feeding

How many adults and how many kids - kids' dinners are priced by age (6-12, 3-5, and under 3 free).

2. Make your meal selections

Pick a complete dinner for each person, the family dinner, or build your own from the à la carte list.

3. Pay for your order

Payment is taken when you order, so pickup is quick - just give your name at the door. Order now through Sunday, November 22 at 12 p.m.

4. Choose your pickup time

After paying, pick your 15-minute pickup slot: Wednesday, November 25, 9 a.m. - 8 p.m., or Thanksgiving morning, Thursday, November 26, 8 - 9:30 a.m.

À LA CARTE - SIZED TO SHARE (SERVES 3-4)

Butternut Squash Velouté — **$6.95**
brown butter, fried sage, toasted pepita - per serving

Wild Mushroom Tartlet — **$7.95**
truffle - each

Harvest Salad — **$12.95**
shaved Brussels sprouts and frisée, dried cranberry, cider vinaigrette

Parker House Rolls — **$5.95**
whipped sage butter - four rolls

Whole Herb-Roasted Turkey — **$54.95**
with turkey jus - serves 6-8

Turkey Breast, by the Portion — **$13.95**
herb-roasted, with turkey jus - per person

Filet or Prime Rib, by the Portion — **$19.95 / $21.95**
per person

Classic Sage Stuffing — **$8.95**

Whipped Sweet Potato — **$8.95**
brown butter and maple

Pommes Purée — **$8.95**

Glazed Heirloom Carrots — **$8.95**
honey-thyme

Haricots Verts with Brown Butter — **$8.95**

Cranberry-Port Gastrique — **$4.95**

Desserts — **$7.95**
Spiced Apple Tart Tatin, Pumpkin Crème Brûlée, or Dark Chocolate Torte - each

Reheating instructions are on page 3 - everything is cooked and chilled, ready for your oven.

CAVALRYMAN STEAKHOUSE · THANKSGIVING TAKEOUT - NUT-FREE

Reheating Instructions

Everything is fully cooked - you are just warming it through

Before you reheat

Keep everything refrigerated until you are ready to heat it. Preheat your oven to 325°F. Unless a step below says otherwise, keep dishes covered with foil and heat until the center reaches 165°F. A splash of water or turkey jus over the meat and sides keeps everything moist.

Turkey breast, filet & prime rib - portions

Covered, 20-30 minutes. Let rest 5-10 minutes before serving.

Whole turkey

Covered, 45-60 minutes. Rest 15 minutes before carving.

Turkey jus & cranberry-port gastrique

Warm gently in a saucepan on the stove, stirring now and then. Do not boil.

Sides

Stuffing, whipped sweet potato, pommes purée, glazed carrots and haricots verts: covered, 20-25 minutes, stirring once halfway through.

Butternut squash velouté

Warm gently in a saucepan over low heat, stirring often. Do not boil.

Wild mushroom tartlet

Uncovered, 8-10 minutes, until the pastry is crisp again.

Parker House rolls

Uncovered, about 5 minutes, until warm. Brush with the whipped sage butter after warming.

Harvest salad

Serve cold, straight from the refrigerator. Toss with the cider vinaigrette just before serving.

Desserts

Pumpkin crème brûlée and dark chocolate torte: serve chilled or at room temperature - no reheating. Spiced apple tart tatin: 8 minutes in the oven, until just warm.

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Pickup reminder: Wednesday, November 25, 9 a.m. - 8 p.m., and Thanksgiving morning, Thursday, November 26, 8 - 9:30 a.m. Pickups run every 15 minutes - come at the time you chose when you ordered. Happy Thanksgiving from all of us at the Cavalryman.

THANK YOU FOR CHOOSING LOCAL - *Thank you for letting our small Laramie kitchen be part of your Thanksgiving. Every order supports our local team and helps care for this historic Fort Sanders landmark. We are grateful for you - Happy Thanksgiving from all of us at the Cavalryman.*

