



Thanksgiving

Join us for a special Thanksgiving celebration featuring a holiday menu prepared by our culinary team.



Thursday, November 26, 2026

11:00 AM - 6:00 PM

\$55 per person

Price does not include gratuity, tax, or alcohol.



Reserve Today



352.861.9720



WhistlingDuckOcala.com



@whistlingduckocala



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Menu

To Begin & Share

choice of

Cornbread

whipped sorghum butter, toasted pecans

Duckpuppies

citrus-datil pepper marmalade

Bloody Mary Deviled Eggs

bacon, celery, olives, pickles, Old Bay

To Start

choice of

Butternut Squash Soup

sorghum, spiced cream, toasted pepitas

White Bean & Sausage Soup



Beets & Berries

crispy lettuce, raw and cooked beets, blueberries, strawberries, goat feta, smoked pecans, honey-citrus vinaigrette

Low Country Caesar

chopped romaine, cheese crackling, cornbread croutons

Holiday Entrées

choice of

Slow-Roasted Turkey Breast and Sorghum-Glazed Ham

yukon gold mashed potatoes, cornbread sausage dressing, southern green beans, cranberry sauce, giblet gravy

Black BBQ Smoked Tenderloin - Add \$5

yukon gold mashed potatoes, blistered asparagus, bordelaise, béarnaise aioli

Sweet Tea Salmon

creamed sweet corn, bacon-cornbread crumble, pea tendrill salad

Shrimp & Grits

Jimmy Red corn grits, andouille, okra, mushrooms, red-eye tasso gravy

Dessert

choice of

Coca-Cola cake

Bourbon Apple Hand Pies

Seasonal Cobbler



#16753 - 28/07/2026

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