



# DINNER BUFFET

## S T A R T E R S

**Peel and Eat Shrimp** *GF, DF*  
with Bloody Mary Remoulade *GF*

**Watermelon Gazpacho Salad** *GF*  
Watermelon, Bell Peppers, Red Onion, Grape Tomato

**Farmers Market Salad** *GF*  
Chopped Romaine, Cherry Tomato, Cucumber, Red Onion,  
Garbanzo Beans, Black Olives, Hard Boiled Egg

**Mediterranean Bean Salad** *GF*  
Medley of Beans, Cucumbers, Red Onion, Bell Peppers,  
Tomato, Olives, Feta Cheese

## M A I N S

**Prime Rib Carving Station** *GF, DF*  
with Au Jus, Horseradish Sauce & Silver Dollar Rolls

**Tuscany Chicken** *GF*  
with White Bean Cassoulet & Braised Greens

**Char Siu Salmon**  
Over Asian Sesame Slaw with Fried Rice

**Chef's Pasta of the Day**

## A C C O M P A N I M E N T S

**White Cheddar Mashed Potatoes** *GF*

**Seasonal Vegetables** *GF*

## D E S S E R T

**Chef's Choice of Dessert**

*Menu is subject to change based on availability. Consuming raw/undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.*