



BUFFET



Christmas Day Menu

FROM THE SEA

Snow Crab (Hot or Cold)
Peel & Eat Shrimp
Green Lip Mussels
Oysters on the Half Shell
Spicy Tuna Roll

AMERICAN

Roasted Yams with Peppermint Candy
Green Bean Casserole
Classic Stuffing
Wild Rice Pilaf with Mushroom
Cauliflower Gratin
Herb Roasted Fingerling Potatoes
Irish Lamb Stew

FROM THE WOOD GRILL

Mesquite Grilled New York Steak
BBQ Pork Spare Ribs with Jalapeño BBQ Sauce
Apple Stuffed, Sage Roasted Chicken
Roasted Peppers & Hominy

PASTA

Butternut Squash Ravioli
Vegetable Lasagna
Seafood Manicotti
Linguini Carbonara

OFF THE GRILL

Champagne Herb Steamed Clams
Butterfly Shrimp
Blackened Catfish
Seasoned Sweet Potato Fries
Cornbread Muffins

FAR EAST

Singapore Noodles
Sweet & Sour Pork
Beijing Beef
Shrimp Pancit
Thai Basil Chicken
Salt & Pepper Prawns
House Lo Mein
Chicken Adobo
Fried Whole Tilapia
Beef Spicy Fried Rice

LATIN

Chile Relleño
Pork Chorizo and Pickled Onions
Beef Empanadas
Shrimp Enchiladas

CARVING

Herb Crusted Prime Rib
Roast Leg of Lamb
Bone in Ham
Fried Turkey Breast
Roast Pork Shoulder

SOUPS

Butternut Squash
Creamy Seafood Soup
Chicken Noodle
Menudo

DESSERTS

A selection of house made pastries and cakes along with Bananas Foster, hand scooped ice cream and mini milkshakes.

Sunday, December 25, 2016 • 9am-11pm
Adults \$31.99 + tax • Children (Ages 3-11) \$15.95 + tax
Menu items subject to change. Management reserves all rights.