



Dinner Buffet Menu

Encore Buffet Choose 1 specialty entrée & 1 house favorite \$22.95

Grand Buffet Choose 1 specialty entrée & 2 house favorites
or 2 specialty entrees \$26.95

Specialty Entrees

Beef:

- London Broil w/ mushroom bordelaise
- Grilled Beef Medallions topped
w/ Haystack Onions
- St Louis Style BBQ Ribs
- Orange ginger broccoli beef w/ rice
- Chef Carved Prime Rib with Au Jus*
- **(Please Add Four Dollars per person)*

Poultry:

- Champagne Chicken Breast
- Roast Turkey w/ Sage Stuffing

Pork:

- Roasted Pork Loin:
w/ caramelized onions & apples
w/ Garlic herb rubbed
or w/ BBQ

Seafood:

- Parmesan Encrusted White fish
- Grilled Salmon with béarnaise
(add \$1.00 per person)
- Baked New England style cod

House Favorites

Beef:

- Beef Lasagna

Poultry:

- Baked Herb Chicken
- Southern Fried Chicken
- Grilled Chicken Alfredo or Carbonara
- Pesto Baked Turkey Breast
- Chicken Parmesan

Pork:

- Spiced Italian Pasta
(sausage, onions, green peppers, in marinara
& topped w/parmesan)

Seafood:

- Shrimp Scampi w/ angel hair pasta
- Seafood Lasagna in Alfredo Sauce

Vegetarian:

- Eggplant Parmesan
- Pasta Primavera w/ Marinara/Alfredo
- Lasagna w/ marinara or Alfredo
- Sicilian Pasta
(Roma tomatoes, fresh basil & vegetables
sautéed in garlic and olive oil)

Dinner Buffets include your choice of one starch and one vegetable.

Starches

- Baked Potato
- Au Gratin Potatoes
- Creamy Mashed Potatoes
- Rosemary Garlic Roasted Yukon Gold
- Herb Roasted Redskins
- Rice Pilaf

Vegetables

- Fresh Seasonal Blend
- Green Beans
- Buttered Corn
- Steamed Cauliflower & Broccoli
- Honey Glaze Carrots

All buffets include salad bar, fresh baked bread, & assorted desserts,

Add light beverages (iced tea, lemonade, coffee) for \$1.95 pp

Please add 6% tax and 18% service charge to the prices above.