



DINNER BUFFET: 4 pm - 8 pm

\$55 PER PERSON FOR ADULTS  
\$28 PER PERSON FOR KIDS 12 & UNDER

### DINNER

FRUIT SALAD & PASTRIES  
seasonal fruit, almond coffee cake

CAULIFLOWER & LEEK SOUP  
chive oil

SMOKED SALMON TOAST  
smoked salmon, red onion, capers, eggs, creme fraiche, dill

BABY KALE SALAD  
goat cheese, strawberries, pickled red onions, pecans, crispy shallots, apple cider vinaigrette

BURGER SLIDERS  
cheddar, crispy onions, bbq sauce

CHICKEN SLIDERS  
pickled red onion, sriracha aioli

CRAB STUFFED FLUKE  
old bay beurre blanc

GRILLED CHICKEN BREAST  
jalapeño salsa

SHORTRIBS  
braising jus

MIXED GREEN, GREEN BEANS, MASHED POTATOES, MAC & CHEESE,  
ROASTED SWEET POTATOES

TACO STATION- In the Cafe  
carnitas, BBQ shortrib tips, mushrooms, fried shrimp  
onions, pico de gallo, guacamole, poblano slaw

### DESSERT

Caramel White Chocolate Cupcakes

Strawberry Shortcake Bites

Mini Cookies

Dark Chocolate Raspberry Bundt

Some dishes may contain soy. We fry in 100% peanut oil. Please notify your server of any food allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tony Foreman- Restaurateur