

BREAKFAST

Monday-Saturday, 8:00 to 10:30 am

Monday-Friday \$12.99 Adult/\$10.99 Child

Saturday \$13.99 Adult/\$10.99

Fresh seasonal Fruit and Salad bar

Fresh Fruit Compotes, Parfaits and Melon with Fruit Yogurt

Made to Order Omelets and Eggs (Egg Beaters available)

Plus scrambled Eggs, Salmon Scramble and Hong Kong Scramble

Variety of Hot Meat items

Smoked Bacon, Link and Patty Sausage, Chipped Beef, Chicken Fried Steak, Ham Steaks, Corned Beef Hash, and roasted Chicken

Selection of Entree items

Cheese and Fruit Blintzes, Buttermilk and Fruit Pancakes, Belgian Waffles, French Toast, and Breakfast Burritos

Fresh from our Bakery

Warm Bread Pudding and Fruit Cobbler, and homemade Pastries

LUNCH

Monday-Saturday, 11:00 am to 2:00 pm

Monday-Friday \$13.99 Adult/\$10.99 Child

Saturday \$14.99 Adult/\$10.99 Child

On ice at the fresh Seafood Bar

Shrimp with Tartar and Cocktail sauces

Made to order Salads

Classic Caesar Salad

Fresh seasonal Fruit and Salad bar

Tossed Garden Greens and assorted homemade salads

Hot Soups

Chef's Choice of the Day

From the Carvery

Monday-Friday: Rotisserie Turkey Breast & Sliced Roast Beef

Saturday Only: Prime Rib of Beef

Variety of hot Entree items

Oak-grilled Top Sirloin Steaks and Salmon Fillets, roasted Chicken, Smoked Pork Ribs, and Penne Pasta Alfredo with Smoked Chicken

Sizzling Asian Wok specialties

Egg Rolls, Korean barbecued Short Ribs, fried Rice, Beef Chow Fun, Seafood Chow Mein, steamed Jasmine Rice and Shrimp Chow Mein

Made to order Fajitas and Southwestern creations

Sizzling Fajitas, Carnitas de la Casa, Mexicali Rice, Chile Verde, Tamales, Pico de Gallo, and homemade Tortillas and Salsas

Decadent Desserts

Hand-dipped Ice Creams; homemade Pastries, Cakes, Pies and Cookies

DINNER

Sunday 4:00 to 9:00 pm

Monday-Thursday 4:30 to 9:00 pm

Friday-Saturday 4:30 to 9:30 pm

Monday-Thursday \$18.99 Adult/\$11.99 Child

Sunday \$19.99/\$11.99 Child

Shrimp on ice at the fresh Seafood Bar

Made to order Salads

Classic Caesar Salad

Fresh seasonal Fruit and Salad Bar

Tossed Garden Greens and assorted homemade salads

Hot Soups

Chili and Chef's Choice of the Day

From the Carvery

Roast Prime Rib of Beef, rotisserie Turkey Breast and roast Loin of Pork

Variety of hot Entree items

Oak-grilled Top Sirloin Steaks, Rainbow Trout and Salmon Fillets, rotisserie Chicken

Smoked Pork Ribs

Sizzling Asian Wok specialties

Pork Potstickers, Korean Short Ribs, Beef Chow Fun, Peking Ribs, Kung Pao Chicken, Sweet and Sour Pork, and Shrimp Chow Mein

Made to order Fajitas and Southwestern creations

Sizzling Fajitas, Carnitas de la Casa, Chile Colorado, Chicken Quesadillas, Pico de Gallo, and homemade Tortillas and Salsas

Decadent Desserts

Hand-dipped Ice Creams, assorted Pastries, Muffins, Croissants, Pies, and Cheesecakes, and piping-hot Bananas Foster and Cherries Jubilee

FRIDAY SEAFOOD SPECTACULAR

4:30 to 9:30 pm

\$28.99 Adult/\$14.99 Child

On ice at the fresh Seafood Bar

Shrimp, Snow Crab, and shucked Oysters on the half shell

Made to order Salads

Mesculin Salad with Teriyaki Chicken and Shrimp Caesar Salad

Fresh seasonal Fruit and Salad Bar

Tossed Garden Greens and assorted homemade salads including Sicilian Pasta, Santa Fe Black Bean, Chicken, Macaroni, Forest Mushroom, Fresh Fruit and house Smoked Salmon with Bagels, and Seafood salads

Homemade Hot Soups

Chili and Chef's Choice of the Day

Carved to order Meats

Prime Ribs of Beef and Pacific Salmon Baked in Puff Pastry

Variety of hot Entree items

Oak-grilled Salmon, Swordfish, Rainbow Trout and Top Sirloin Steaks; Smoked Pork Ribs; steamed Clams in Garlic Butter; Catalan Seafood Paella; roasted Breast of Turkey with Dressing; Cioppino; Calamari Picatta-style; and Tortellini

Sizzling Asian Wok specialties

Shrimp Egg Rolls, Potstickers, Korean Short Ribs, Fried Rice, Shrimp and Seafood Chow Fun, Jasmine Rice, and Chinese barbecued Ribs

Made to order Fajitas and Southwestern creations

Sizzling Seafood Fajitas, Carnitas de la Casa, Chicken Fajitas, Carne Asada, steamed Mussels with Cilantro and Bay Scallops in Spicy Tomatillo Sauce, Pico de Gallo and homemade Tortillas and Salsas

Decadent Desserts

Hand-dipped Ice Creams; piping-hot Bananas Foster and Cherries Jubilee; assorted hand-crafted Pastries like Éclairs, Cream Puffs, Tarts, Napoleons and Danishes; Bacardi Rum Cakes; Dutch Apple Cakes; New York Style Cheesecakes; Fruit, and Sugar Free Pies; Lemon Squares; and Chocolate Strawberries (seasonal)

SATURDAY NIGHT EXTRAVAGANZA

4:30 to 9:30 pm

\$27.99 Adult/\$13.99 Child

On ice at the fresh Seafood Bar

Shrimp, Snow Crab and shucked Oysters on the half shell

Made to order Salads

Chinese Chicken Salad and classic Caesar Salad

Fresh seasonal Fruit and Salad Bar

Tossed Garden Greens and assorted homemade salads including Thai Pasta, Teriyaki Chicken, Mexican Egg, Macaroni, Forest Mushroom, Fresh Fruit and Seafood salads

Hot Soups

Chili and Chef's Choice of the Day

Carved to order Meats

Prime Ribs of Beef, roast Loin of Pork and rotisserie Turkey Breast

Variety of hot Entree items

Oak-grilled Ribeye Steaks, Tombo Tuna, Rainbow Trout and Salmon Fillets; Indonesian-style steamed Crab Legs; rotisserie Chicken; Smoked Pork Ribs; Coconut Chicken Breasts; Blackened Cajun Steaks; Fresh String Bean Medley; tri-color Tortellini with roasted Garlic Cream; Rice Pilaf and freshly mashed, oven browned and baked Potatoes

Sizzling Asian Wok specialties

Pork Potstickers, Korean Short Ribs, fried Rice, Beef Chow Mein, Kung Pao Chicken, Sweet and Sour Ribs, Chow Fun, steamed Jasmine Rice and Vegetarian Egg Rolls

Made to order Fajitas and Southwestern creations

Sizzling Fajitas, Carnitas de la Casa, Borracho Beans, Seafood Vera Cruz, Mexicali Rice, Pico de Gallo, Homemade Tortillas and Salsas

Decadent Desserts

Hand-dipped Ice Creams; piping-hot Bananas Foster and Cherries Jubilee; assorted hand-crafted Éclairs, Cream Puffs, Tarts and Danishes; Bacardi Rum Cakes; Dutch Apple Cakes; Cheesecakes; Fruit, and Sugar Free Pies; Lemon Squares; and Chocolate Strawberries (seasonal)

SUNDAY CHAMPAGNE BRUNCH

9 am to 3 pm

\$20.99 Adult/\$12.99 Child

On ice at the fresh Seafood Bar

Shrimp, Cracked Crab, shucked Oysters on the half shell, house-smoked maple-glazed Pacific Salmon and Smoked Trout Fresh seasonal Fruit and Salad Bar

Breakfast

Fresh Fruit Compotes and Parfaits, seasonal Melon with Fruit Yogurt. Lunch - tossed Garden Greens and an assortment of homemade salads including Thai Pasta, Teriyaki Chicken, Spanish Egg, Macaroni, Forest Mushroom, Fresh Fruit and Seafood salads

Homemade Hot Soups

Chili and Chef's Choice of the Day

Made to order Omelets and Eggs (Egg Beaters Available)

Farm fresh Eggs any style, Omelets and Eggs Benedict until 2pm

Carved to order Meats

Roast Prime Ribs of Beef, honey baked Ham, roasted Breast of Turkey

Variety of hot Entree items

Oak-grilled Top Sirloin Steaks and fresh Swordfish, Rainbow Trout and Salmon Fillets; smoked Bacon; Sausages; Chicken Fried Steak; Ham Steaks; broasted Chicken; Corned Beef Hash; Smoked Pork Ribs; Breakfast Burritos; Salmon and Hong Kong Scrambled Eggs; Blintzes; Pancakes; Belgian Waffles; French Toast; and Biscuits and Gravy

Sizzling Asian Wok specialties

Shrimp Egg Rolls, Pork Potstickers, Korean Short Ribs, Beef Chow Fun, Peking Ribs, Shrimp Chow Mein, Steamed Pork Buns, and Jasmine Rice

Made to order Fajitas and Southwestern creations

Posole, sizzling Fajitas, Carnitas de la Casa, Mexicali Rice, Chile Colorado, Tamales, Pico de Gallo, and Homemade Tortillas and Salsas

Decadent Desserts

Hand-dipped Ice Creams; piping-hot Bananas Foster and Cherries Jubilee; assorted hand-crafted Éclairs, Cream Puffs, Tarts, and Danishes; Muffins and Croissants; Bacardi Rum Cakes; Dutch Apple Cakes; Cheesecakes; Fruit, Pecan, and Sugar Free Pies; Lemon Squares; warm Bread Pudding with Vanilla Sauce; and Chocolate Strawberries (seasonal)