

Thursday, March 30th, 2023 | 5:00PM—7:00PM | \$49.95

CARVE

Slow Roasted Prime Rib w/ Horseradish & Au Jus Crab Imperial Stuffed Salmon w/ Lemon-Tarragon Aioli

ACTION

Pan-Seared Scallops w/ Sundried Tomatoes, Spinach & Bow-Tie Pasta in Bayou Broth

BUFFET

Cheerwine BBQ Beef Brisket w/ Whiskey Onion Rings Garlic Roasted Fingerling Potatoes Chicken Cordon Bleu in Dijon Cream Roasted Vegetable Medley Piccata Pork Scallopini in Lemon-Caper Velouté

COLD

Mixed Greens Salads w/ Assorted Toppings & Dressings Caesar Salad w/ Herbed Croutons Fruit & Cheese Display Tomato-Mozzarella Salad

SOUP

Beer Cheese & Bacon Tomato-Florentine

A LA CARTE DESSERTS (\$7.95)

Raspberry Donut Cheesecake Cinnamon Bread Pudding HoHo Cake

Tax & gratuity not included; 18% gratuity will be added for parties of 6 or more. Children's options available; ask server for details.

