

Thursday, August 18th, 2022 | 6:00PM-8:00PM | \$44.95

CARVE

Good Bye Blue Sky Blackened Prime Rib with Bleu Cheese Bechamel & Creamy Horseradish sauce In The Flesh Greek Style Leg of Lamb with Dijon Cucumber Relish

BUFFET

Us & Them Chicken Saltimbocca Roulades with Chablis Lemon Velouté Brain Damage Broccoli Au Gratin
Have a Cigar Grilled Scallops with Orange Sambuca Cream sauce
Run Like Hell Garlic Roasted Asparagus & Heirloom Tomato
Comfortably Numb Bourbon & Tomato Brisket with Corn Fritters
The Show Must Go On Cinnamon Apple Fingerling Sweet Potatoes

COLD

Mixed Greens & Caesar Salads with assorted toppings & dressings Fruit & Cheese Display Green Goddess Quinoa, Spinach, & Tomato Salad

SOUP

Caribbean Shrimp Stew Vegetarian Pesto, Potato Bisque

A LA CARTE DESSERTS (\$6.95)

Biding My Time Pistachio Crème Brulé Dark Side of the Moon Oreo Cheesecake Breathe HoHo Cake

Tax and Gratuity Not Included, 18% gratuity will be added for parties of 6 or more. Children's Options Available, ask Server for Details.

Reservations are recommended. Please call 919-861-6100 to make a reservation.

