



HARBORVIEW PRIME RIB BUFFET

\$30.95 Adults | \$14.95 12 & Under - Saturdays 5:00pm - 10:00pm

Reservations Recommended

GARDE MANGER SELECTION

Fresh Baby Field Greens, Bountiful Topping Display | Assortment of Dressings

Dried Cranberries | Golden Raisins | Soy Nuts

Sunflower Seeds | Walnuts | Grape Tomato | Cucumber

Carrot | Bell Pepper | Red Onion | Artichoke Heart

Green & Black Olives | Mandarin Oranges | Beets

Croutons | Feta | Pepperoncinis

Locally Sourced Wisconsin Cheeses

Cascade of Pineapple and Melons | Crisp Garden Vegetables

Chef's Seasonal Chilled Salad

Oysters in the Half Shell | Fresh Lemon*

Crab Legs on Ice | Cocktail Sauce*

SEAFOOD STEAMERS SELECTION

Little Neck Clams | Prince Edward Island & Green Lip Mussels | Lobster Sherry Crème*

Steamed Crab Legs | Drawn Butter*

CHEF'S CARVED SELECTION

Prime Rib of Beef | Au Jus | Prepared Horseradish*

FIRESIDE ENTRÉES

Chicken Fontina | Madeira Tomatoes | Fontina Risotto*

Düsseldorf Crusted Pork Loin | Stone Fruit Demi*

Pan Fried Walleye | Naval Orange & Pineapple Glaze*

Cheese Ravioli | Sundried Tomato Pesto | Roasted Garlic Cream

Baked Potato Bar | Bacon | Sour Cream | Butter | Cheddar | Scallion*

Seasonal Vegetables

SWEET ENDINGS

Chef's Selection of Decadent Desserts & Pastries

**Menu items change weekly. Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Separate check requests available for parties of eight or less.*