



THANKSGIVING BUFFET

11:00AM - 5:00PM · \$79 ADULTS · \$29 CHILDREN 4-12 (UNDER 4 FREE)

COLD HORS D'OEUVRE SELECTION

FRESH SEASONAL FRUIT AND BERRIES

ARTISANAL CHEESE DISPLAY

ASSORTED HOLIDAY SALADS

BEET AND ORANGE SALAD, HERB DRESSING

ITALIAN FUSILLI SALAD, PESTO

HUMMUS, CRUDITES, PITA

ICED SEAFOOD TO INCLUDE:
OYSTERS, SHRIMP, SNOW CRAB LEGS

SPECIALTIES

BROCCOLI CHEDDAR SOUP

SHORT RIBS* JUS, CRISPY SHALLOT

WALLEYE* LEMON CREAM SAUCE, CAPERS

WHITE MUSHROOM RAVIOLI ALFREDO, BASIL

CHARRED BRUSSEL SPROUT BACON AND BALSAMIC

SWEET POTATO MASH TOASTED MARSHMALLOW

ROASTED CARROTS WISCONSIN MAPLE GLAZE

WHIPPED YUKON GOLD POTATOES

HERB STUFFING

CARVING STATION

HERB ROASTED TURKEY*
GIBLET GRAVY, CRANBERRY-CITRUS CONSERVE

PRIME RIB*
AU JUS, CREAMY HORSERADISH

BREAKFAST AND BRUNCH

OMELET AND EGG STATION*

WAFFLE STATION

SCRAMBLED EGGS*

CLASSIC EGGS BENEDICT*

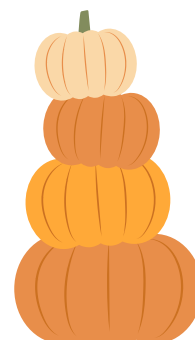
SALMON LOX STATION*

COUNTRY SAUSAGE LINKS*

CRISPY BACON*

BREAKFAST POTATOES

ASSORTED BREAD, ROLLS AND BUTTER



KIDS BUFFET

CHICKEN TENDERS*

TATER TOTS

MAC AND CHEESE

TRADITIONAL SWEETS AND PASTRIES

CHOCOLATE FOUNTAIN

FRESH FRUIT, RICE KRISPIES, MARSHMALLOWS, BROWNIES, PRETZEL RODS, CHOCOLATE CHIP COOKIES

HOUSE-BAKED SEASONAL PIES

ASSORTMENT OF TRADITIONAL CAKES, PETITE PASTRIES, DECADENT TRIFLES



*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. PRICES DO NOT INCLUDE TAX AND 21% GRATUITY. REVISED 9.15.25