

# Thanksgiving Grand Buffet

NOVEMBER 23

11:45AM -8:15PM

## SOUP

LOBSTER BISQUE

## SALADS & APPETIZERS

### TOMATO & MOZZARELLA

Balsamic Vinaigrette

### CLASSIC CAESAR SALAD

Parmesan, Garlic Croutons

### KALE & QUINOA

Port Cherries, Candied Pumpkin Seeds,  
Goat Cheese, White Balsamic Vinaigrette

### MEATBALLS

Cherry Chipotle BBQ

### ASPARAGUS

Roasted Red Pepper, Lemon Vinaigrette

### BUTTERMILK "SHORE LUNCH" CALAMARI

Cocktail Sauce, Tartar Sauce

ADULTS | KIDS 4-11 | KIDS 3 & UNDER  
\$95.00 | \$39.00 | FREE

## CARVING STATION

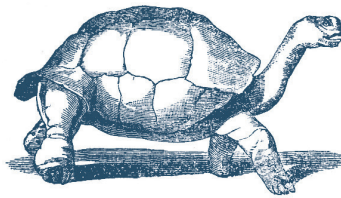
### BROWN SUGAR BRINED TURKEY

Turkey Gravy

### PRIME RIB

Horseradish Cream, Au Jus

### MAPLE GLAZED SALMON



## RAW BAR

### EAST & WEST COAST OYSTERS

Lemon, Cocktail Sauce, Mignonette

### SHRIMP COCKTAIL

### SMOKED SALMON

Crème Fraîche, Marbled Rye Baguette

### TUNA POKE

Sweet Potato Chips

## DESSERT TABLE

### PECAN PIE

### PUMPKIN PIE

### TORTOISE PIE

### KEY LIME PIE

### CHERRY PIE

### BOURBON SPICE CAKE

### ASSORTED COOKIES

Oatmeal Raisin, Peanut Butter,  
Chocolate Chip

### FRESH FRUIT PLATTER

### CREME ANGLAISE

### WHIPPED CREAM

## Thanksgiving Specialties

### TRADITIONAL ITEMS:

FRESH CRANBERRY PRESERVES

GREEN BEANS ALMONDINE

ROASTED PORC LOIN

BUTTERY MASHED POTATOES

CORNBREAD  
SAUSAGE STUFFING

MAC & CHEESE

ROASTED SWEET POTATOES

### CHEESE & CHARCUTERIE

DANISH BLUE CHEESE

MOZZARELLA BALLS  
WITH PESTO

GRUYERE

CHICKEN LIVER MOUSSE  
WITH CHERRY MUSTARD

SHARP CHEDDAR

PROSCIUTTO

SOPRESSATA

BEVERAGES, TAX, AND GRATUITY NOT INCLUDED

PLEASE INQUIRE ABOUT GLUTEN-FREE OPTIONS

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs,  
or unpasteurized milk may increase your risk of food-borne illness.

**#CELEBRATEATTORTOISE**