

Thanksgiving Grand Buffet

NOVEMBER 28

11:30AM - 8:30PM

SOUP

LOBSTER BISQUE

SALADS

TOMATO & MOZZARELLA

Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Parmesan, Garlic Croutons

KALE & QUINOA

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

ASPARAGUS

Roasted Red Pepper, Lemon Vinaigrette

BUTTERMILK "SHORE LUNCH"
CALAMARI

Cocktail Sauce, Tartar Sauce

ADULTS | KIDS 4-11 | KIDS 3 & UNDER
\$99.95 | \$39.95 | FREE

CARVING STATION

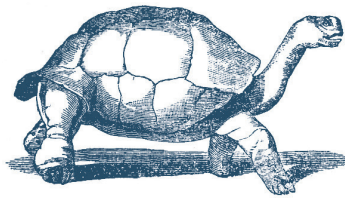
BROWN SUGAR
BRINED TURKEY

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

HONEY GLAZED CARROTS

BUTTERY MASHED POTATOES

CORNBREAD
SAUSAGE STUFFING
CREAMED SPINACH

MAC & CHEESE

ROASTED SWEET POTATOES

BASIL MARINARA MEATBALLS

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