Thanksgiving Grand Buffet

NOVEMBER 26

11:15 AM - 10:30 PM

ADULTS	KIDS 4-11	KIDS 3 & UNDER
$107.95	$43.95	FREE

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

ASPARAGUS
Roasted Red Pepper, Lemon Vinaigrette

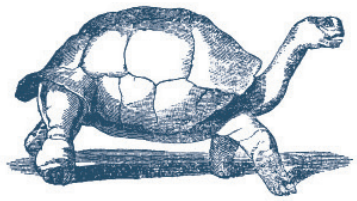
BUTTERMILK"SHORE LUNCH" CALAMARI
Cocktail Sauce, Tartar Sauce

CARVING STATION

BROWN SUGAR BRINED TURKEY
Turkey Gravy

PRIME RIB
Horseradish Cream, Au Jus

MAPLE GLAZED SALMON



RAW BAR

OYSTERS ON THE HALF SHELL
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