CHRISTMAS
EVE AND DAY

GARDEN BUFFET

3pm-9pm

$52.95* WITH CLUB CARD PER PERSON

$57.95* WITHOUT CLUB CARD PER PERSON

SEAFOOD DINNER BUFFET

Includes ***Two glasses*** of champagne, beer or wine for Adults**

CHILLED SEAFOOD

Chilled Snow and Dungeness Crab Legs, Oysters on the Half Shell, Peel & Eat Shrimp, Crab Aguachile, Shrimp Ceviche, Shrimp and Mango Tostada, Cajun Seafood Salad, Assorted Sushi and California Rolls

GARDEN SALADS AND SOUP BAR

Featuring the Seasons Finest Tossed and House-Made Salads, Seasonal Fresh Fruits with Yogurt and Cream

THE SOUP KETTLE

New England Clam Chowder, Garden Vegetarian Soup, Mediterranean Seafood Pepper Pot

COOKING TO ORDER

Petit Filet Mignon with Garlic Sautéed-Shrimp, Shrimp Tacos, Seafood Jambalaya, Tilapia with Lemon Butter Sauce and our Mongolian Grill

FROM THE CARVING STATION

Roasted Prime Rib of Nebraska Beef, Crab-Stuffed Roast Salmon, Maple Basted Pacific Salmon, Lemon-Herb Rotisserie Chicken

FEATURING:

Steamed Snow and Dungeness Crab Legs

Steamed Clams

Oysters Rockefeller

Cajun Trout with Blackened Rock Shrimp

Bouillabaisse

Louisiana Seafood Gumbo

Linguini and Clams

Shrimp Alfredo

Sweet and Sour Cod

Grilled Swordfish with Lemon-Dill Sauce

Golden Fried Shrimp

Seafood Paella

Coq au Vin

Carne Asada Fajitas

Chinese Barbecued Pork Ribs

Roasted Root Vegetables

Brussels Sprouts

Creamed Spinach

Au Gratin Potatoes

Tri-Colored Baby Potatoes

DESSERTS

Hand-Scooped Gelato, Ice Cream and Sorbet with a Selection of Toppings

Cherries Jubilee, Bananas Foster, Chocolate Christmas Yule Log, Eggnog Cheesecake, Assorted Cakes, Pies, French Pastries and White Chocolate-Raspberry Bread Pudding

Also Serving from Six Live International Cooking Stations

Please alert your server of any food allergies or dietary concerns prior to ordering

*Not including tax or gratuity | **Must be 21 years of age or older