

# New Year's Eve & Day Brunch 2026



CLUB Member Price

Regular Price

**\$29<sup>95</sup> / 33<sup>95</sup>\***  
Per Person Per Person

WITH TWO BLOODY MARY'S OR MIMOSAS FOR ADULTS\*\* | 8AM - 2PM

ALL GUESTS WILL BE REQUIRED TO VACATE THE DINING ROOM BY 2:30PM TO RESET FOR OUR NYE SEAFOOD BUFFET

## Full Breakfast Menu Featuring

CHEESE BLINTZ'S \* EGGS BENEDICT \* LOX & BAGELS \* FILET MIGNON & EGGS  
"BUILD YOUR OWN" OMELET STATION \* EUROPEAN STYLE BREAKFAST  
GOLDEN FRENCH TOAST & PANCAKES \* EGGS COOKED TO ORDER

## Live Action Salad Bar

FRESHLY TOSSED SALADS & HOUSE MADE SALADS \* CREAM OF CHICKEN SOUP  
SEASONAL FRUIT & BERRIES WITH YOGURT & CREAM \* PEEL & EAT SHRIMP  
GARDEN BUFFET VEGETARIAN SOUP \* WHITE BEAN CHILI

## From the Carving Station

PRIME RIB OF NEBRASKA BEEF \* BOURBON GLAZED PORK LOIN  
LEMON & HERB ROTISSERIE CHICKEN \* HOUSE SMOKED BABY BACK RIBS

MONGOLIAN GRILL & CHINESE LIVE ACTION COOKING \* STEAK DIANE  
SOUTHERN FRIED CHICKEN \* SEARED SALMON WITH CAJUN CREAM  
TURKEY MARCO POLO \* NEW YEAR LUCKY BLACK EYED PEAS & COLLARD GREENS

## "Hand Scooped Ice Cream & Gelato Bar"

WHITE CHOCOLATE & BLUEBERRY BREAD PUDDING  
FRENCH PASTRIES, DONUTS, CAKES & PIES

**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.



# New Year's Eve Seafood Dinner 2026



CLUB Member Price

Regular Price

**\$49<sup>95</sup> / 53<sup>95</sup>**  
Per Person / Per Person

WITH TWO GLASSES OF CHAMPAGNE, BEER, SANGRIA OR WINE FOR ADULTS\*\* | 3PM - 9:30PM

## "From the Ice Bar"

CHILLED SNOW & DUNGENESS CRAB LEGS \* OYSTERS ON THE HALF SHELL  
"OLD VEGAS STYLE" SHRIMP COCKTAIL \* PEEL & EAT SHRIMP \* SUSHI & CALIFORNIA ROLLS

## Garden Fresh Action Salad & Soup Bar

THE SEASONS FINEST TOSSED & HOUSE MADE SALADS  
SEASONAL FRUITS WITH YOGURT & CREAM \* GARDEN BUFFET VEGETARIAN SOUP  
MEDITERRANEAN SEAFOOD PEPPER POT \* LOUISIANA SEAFOOD GUMBO

## From the Carving Station

PRIME RIB OF NEBRASKA BEEF \* CRAB GLAZED ROAST SALMON  
MAPLE BASTED PACIFIC SALMON \* TEXAS STYLE ROTISSERIE CHICKEN

## Live Action Stations "Cooked to Order"

SURF & TURF: PETITE FILET MIGNON & GARLIC SAUTÉED SHRIMP \* CHERRIES JUBILEE

## Featuring

STEAMED SNOW & DUNGENESS CRAB LEGS \* CAJUN TROUT WITH BLACKENED ROCK SHRIMP  
STEAMED CLAMS & OYSTERS ROCKEFELLER \* CHICKEN TANDOORI \* LINGUINI & CLAMS  
MEDALLIONS OF BEEF WITH MERLOT DEMI \* SHRIMP SCAMPI ALFREDO \* BOUILLABAISSE  
GRILLED SWORDFISH WITH LEMON DILL SAUCE \* CARNE ASADA FAJITAS \* SEAFOOD PAELLA  
MONGOLIAN GRILL & ASIAN LIVE COOKING TO ORDER \* GOLDEN FRIED SHRIMP  
CHINESE BARBEQUED PORK RIBS \* LUCKY BLACK-EYED PEAS \* COQ AU VIN

## "Hand Scooped Ice Cream & Gelato Bar"

SCOTTISH SHORTBREAD WITH WHISKEY CREAM \* GATEAUX  
PIES & FRENCH PASTRIES \* 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.