New Year's Eve & Day Brunch 2027

Garden Buffet

$34.95 per person / **$39.95 per person***

CLUB Member Price | **Regular Price**

*8am-2pm ✦ Includes Two Bloody Marys or Mimosas for Adults***

Live Action Stations

Eggs Cooked to Order • Filet Mignon and Eggs • Build Your Own Omelet Station

Eggs Benedict • Golden French Toast and Pancakes • Cheese Blintzes • Breakfast Tacos
Croque Madame • Quiche Lorraine • European-Style Breakfast • Bagels and Lox

Live Action Salad Bar

Freshly Tossed Salads and House-Made Salads • Peel and Eat Shrimp
Seasonal Fruits and Berries with Yogurt and Cream • White Bean Chili
Home-Style Cream of Chicken Soup • Garden Vegetable Soup

From the Carving Station

Roast Prime Rib of Nebraska Beef • Bourbon-Glazed Pork Loin
Lemon & Herb Rotisserie Chicken • House-Smoked Baby Back Ribs

Also Featuring

Southern Fried Chicken • Seared Salmon with Lemon Butter Sauce
Mongolian Grill and Chinese Live Action Cooking • Fried Shrimp
Lucky Black-Eyed Peas and Collard Greens • Beef Stroganoff

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

White Chocolate & Blueberry Bread Pudding
Assorted Danish, Pastries, Donuts, Cakes and Pies

EXPLORE 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 2027

Garden Buffet

$54.95 per person / $59.95 per person*

CLUB Member Price | **Regular Price**

*3pm-9pm ✦ Includes Two Glasses of Wine, Champagne, Sangria or Beer for Adults***

Chilled Seafood

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

Garden Salad and Soup Bar

With the Season's Finest Tossed and House-Made Salads
Seasonal Fruit with Yogurt and Cream • Louisiana Seafood Gumbo
Garden Vegetarian Soup • Mediterranean Seafood Pepper Pot

Cooked to Order

Petit Filet Mignon and Garlic Sautéed Shrimp • Shrimp Tacos
Seafood Jambalaya • Tilapia with Lemon Butter Sauce

From the Carving Station

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

Also Featuring:

Steamed Snow and Dungeness Crab Legs • Steamed Clams • Oysters Rockefeller
Cajun Trout with Blackened Rock Shrimp • Bouillabaisse • Linguini and Clams
Medallions of Beef with Merlot Demi • Shrimp Alfredo • Coq Au Vin
Grilled Swordfish with Lemon-Dill Sauce • Carne Asada Fajitas • Seafood Paella
Chinese Barbecued Pork Ribs • Lucky Black-Eyed Peas and Collard Greens
Golden Fried Shrimp • Mongolian Grill and Chinese Live Action Cooking

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

Assorted Cakes, Pies and French Pastries • Cherries Jubilee
Scottish Shortbread with Whiskey Cream • White Chocolate and Raspberry Bread Pudding

EXPLORE 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.