New Years Eve 2025 Seafood Dunner 2025



WITH UNLIMITED 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

From the Carving Station

ROAST 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 • BANANAS FOSTER

Garden Fresh Action Salad Bar

THE SÉASONS FÍNEST TOSSED & HOUSE MADE SALADS SEASONAL FRUITS WITH VOGURT & CREAM • GARDEN BUFFET VEGETARIAN SOUP MEDITERRANEAN SEAFOOD PEPPER POT • LOUISIANA SEAFOOD GUMBO

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STERMED SNOW & DUNGENESS CRABLEGS - SEARCE TROUT WITH ROCK SHRIMP STERMED CLAMS & OVSTERS ROCKEFELLER - CHICKET TRADOON! - LINGWINI & CLAMS MEDALLIONS OF BEEF WITH MERKOT DEMI - SHRIMP SCAMP! ALFREDO - CHICKEN ANGELO GRILLED SWORDFISH WITH LEMON DILL SAUCE - CRANE ASADA FAJITAS - SEAFOOD PAELLA MONGOLIAN GRILL & ASIAN LIVE COOKING TO MORRE - GOLDEN FRIED SKRIMP CRUITFOUNTER BUIGRATIN - LIUCKUR BLORK-FOR FORS

'12 Flavor Gelato & Sorbet 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.