

T H E
Fresh Grill
B U F F E T

Mother's Day

SUNDAY, MAY 12TH, 2024

BRUNCH 10AM - 3:30PM | DINNER 3:30PM - 9PM

ADULTS

\$49⁹⁹

CHILDREN AGES 5 - 10

\$39⁹⁹

CHILDREN 4 & UNDER FREE

Vast Selection of Breakfast Specialties (Served Till 3:30pm) Including:

Omelets Cooked to Order, Eggs Benedict, Smoked Bacon, Country Sausage, Chicken Fried Steak, Warm Biscuits with Country Gravy, Belgian Waffles, Apple Pancakes, Cheese Blintzes, French Toast, New York Bagels with Cream Cheese and Smoked Salmon

SOUPS & SALADS

Grilled Chicken and Shrimp Caesar Salad

Spinach with Goat Cheese, Grilled Pineapple, Dates and Roasted Beets

Mexican Fiesta Salad with Roasted Corn,
Shredded Cheddar Cheese and Crispy Corn Tortilla Strips

Latin Style Shrimp and Kanikama Cocktail

Grilled Asparagus with Lemon Aioli

Ahi Tuna Tartare

Spicy Green Tea Soba Noodle Salad

Tortellini Salad with Black Olives, Roasted Peppers and Pesto Vinaigrette

Antipasto Salad with Imported Italian Meats and Cheeses

CHEF'S SPECIALTIES

Grilled-To-Order New York Steaks

Blackened Fillet of Salmon with Creole Sauce

Bacon Wrapped Chicken Lollipops with Manchego Cheese Sauce

Seafood Fra Diavolo

Korean Braised Beef Short Ribs

Crisp-Fried Coconut Shrimp

Creamy Shrimp with Poblano Peppers

Braised Swiss Chard with Black-eyed Peas

Yukon Gold Mashed Potatoes with Natural Pan Gravy

Grilled Seasonal Vegetable Medley

Plus an Impressive Array of Italian, Asian & Latin Specialties

CHILLED SEAFOOD ON ICE

Alaskan Snow Crab Legs, Oyster on Half Shell,
Gulf Shrimp Cocktail, Atlantic Smoked Salmon,
New Zealand Mussels

FROM THE CARVING BOARD

Roast Prime Rib of Beef
Maple Roasted Breast of Turkey
Honey Glazed Virginia Ham

AND FOR DESSERT...

Dessert Station Including: Fantasy Springs
Famous Chocolate Fountain Surrounded
By a Huge Selection of Cakes, Pastries,
Bananas Foster, Churros, Caramel Flan,
Arroz Con Leche, Warm Bread Pudding,
Sugar Free Selections and.....Much, Much More!