

T H E
Fresh Grill
B U F F E T

THANKSGIVING

THURSDAY, NOVEMBER 28

11 am–9 pm

ADULTS \$49⁹⁹

CHILDREN \$39⁹⁹
(AGES 5-10)

SOUPS & SALADS

Grilled Shrimp and Chicken Caesar Salad

Autumn Mixed Greens

with Dried Fruit, Strawberries and Snowflake Walnuts

Mediterranean Arugula-Spinach Salad

with Cucumber, Red Onion, Olives and Feta Cheese

Caprese Salad *with Fresh Perlini Mozzarella and Grape Tomatoes*

Hawaiian Style Ahi Tuna Poke Salad

Japanese Kanikama Salad

Italian Antipasto Salad

with Cured Meats, Cheeses and Marinated Vegetables

Grilled Asparagus

with Prosciutto, Parmesan Cheese and Balsamic Syrup

Baja Style Mexican Shrimp Cocktail

Butternut Squash Bisque

Italian Wedding Soup

CHEF'S SPECIALTIES

Grilled to Order New York Steaks

Braised Beef Short Ribs

Herb-Crusted Fillet of Salmon with Lemon-Dill Sauce

Braised Pork Osso Buco with Marsala Mushroom Sauce

Seafood Fra Diavolo

with Shrimp, Scallops, Mussels and Clams

Crispy Tempura Fried Shrimp with Sweet Thai Chili Sauce

Chicken Breast Margherita

Fresh Mashed Potatoes with Home-Style Pan Gravy

Cornbread Stuffing with Maple Roasted Sausage

Candied Sweet Potatoes

Pesto Grilled Vegetables

Plus an Impressive Array of Italian, Asian, and Latin Specialties

FROM THE CARVING BOARD

Maple Roasted Turkey Breast

Slow Roasted Prime Rib of Beef Au Jus

Honey-Mustard Glazed Virginia Ham

CHILLED SEAFOOD

Alaskan Snow Crab Legs

Gulf Shrimp Cocktail

Oysters on the Half Shell

Scottish Smoked Salmon

New Zealand Mussels

DESSERTS

Fantasy Springs Signature Chocolate Fountain,

Pumpkin Pie, Italian Cheesecake,

Warm Raisin Bread Pudding, White Chocolate Mousse,

and much, much more...!!

