

THE
Fresh Grill
BUFFET

Valentine's Day

SATURDAY, FEBRUARY 14TH, 2026

BRUNCH
10AM – 3:30PM

DINNER
3:30PM – 9PM

ADULTS \$49⁹⁹

CHILDREN \$39⁹⁹
(AGES 5-10)

BRUNCH

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

Omelets Cooked to Order, Eggs Benedict, Smoked Bacon, Country Sausage, 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 Shrimp and Chicken Caesar Salad
Baby Spinach and Arugula with Grapes and Apple-Wood Bacon
Gourmet Salad with Strawberries, Beets, Candied Walnuts,
Dried Mango and Apricots
Spicy Green Tea Soba Noodle Salad
Loaded Broccoli Salad with Diced apples, Cranberries and Sharp
Cheddar Cheese
Vine-Ripe Tomato and Fresh Mozzarella
Garlic-Shrimp Aguachile
Thai Grilled Beef Salad
Cheese and Charcuterie Platter

Cream of Wild Mushroom & Puebla Style Menudo

CHEF'S SPECIALTIES

Grilled New York Steaks
Bacon Wrapped Pork Tenderloin Medallions
with Manchego Cheese Sauce
Braised Beef Short Ribs
Teriyaki Glazed Fillet of Salmon with Pineapple Relish
Crispy Fried Butterfly Shrimp
North Coast Seafood Cioppino
Chinese Pork Belly Stir Fry
Garlic Roasted Cauliflower with Parmesan Cheese
Home Style Mashed Potatoes with Pan Gravy

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

FROM THE CARVING BOARD

Roast Prime Rib of Beef

Maple Roasted Breast of Turkey

CHILLED SEAFOOD

Alaskan Snow Crab Legs
Oysters on the Half Shell
Gulf Shrimp Cocktail
Smoked Scottish Salmon
New Zealand Mussels

DESSERTS

Dessert Station Including;

Fantasy Springs Famous Chocolate Fountain Surrounded
by a Huge Selection of Cakes, Pastries, Tarts, Assorted Parfaits,
Warm Bread Pudding, Bananas Foster, Red Velvet Cheese Cake,
Sugar Free Selections....and.....Much, Much More!

