

T H E
Fresh Grill
B U F F E T

Father's Day

SUNDAY, JUNE 21ST, 2026

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, Applewood-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 and Baby Frisée, Apple-Wood Bacon, Seedless Grapes and Strawberries
Louisiana Sunburst Salad with Dried Cranberries, Toasted Almonds, Blue Cheese Crumbles
Tropical Shrimp Ceviche with Mango and Avocado
Roasted Corn & Poblano Potato Salad
Udon Noodle Salad with Shrimp, Veggies and Sesame
Roasted Beet and Feta Cheese Salad
Creole Style Cole Slaw
Cheese and Charcuterie Platter
Italian Sausage and Tortellini Soup & Puebla Style Menudo

CHEF'S SPECIALTIES

Grilled New York Steaks
BBQ Beef Bone-in Short Ribs
Blackened Fillet of Salmon with Creole Sauce
Crispy Pork Belly
Korean Glazed Chicken Wings
Achiote Spiced Carne Asada
Seafood Mare Chiara
Crisp-Fried Coconut Shrimp
Fresh Mashed Potatoes with Natural Pan Gravy
Roasted Brussel Sprouts with Bacon and Balsamic
Plus an Impressive Array of Italian, Asian & Latin Specialties

CHILLED SEAFOOD ON ICE

Alaskan Snow Crab Legs, Oyster on Half Shell,
Gulf Shrimp Cocktail, 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,
Warm Bread Pudding, Sugar Free Selections
and..... Much, Much More!