

PRIME RIB DINNER

Sunday, July 25, 2021 | 5:30 - 7:30 pm

FRESH ASSORTED BREADS, ROLLS WITH BUTTER

CLASSIC SALAD BAR

Mixed Greens, Chopped Romaine and Iceberg, Tomatoes, Cucumbers, Carrot Threads, Olives, Red Onions, Chopped Bacon, Chopped Eggs, Crumbled Bleu Cheese, Choice of Dressing

Coleslaw, Cucumber Salad, Carrot Raisin Salad

DINNER MENU

Manhattan Steak Chowder
Crispy Leaks

FROM THE CARVING STATION

Herb and Spice Crusted Prime Rib of Beef
Horseradish Sauce and Classic Au Jus

BAKED POTATO BAR

Sour Cream, Bacon, Butter, Shredded Cheddar Cheese, and Chives

GRILLED CHICKEN BREASTS

Adobo BBQ Glaze

PAN SEARED SALMON

Black Olive Pesto with Warm Tomato Vinaigrette

Sauteed Mushrooms and Vidalia Onions

Roasted Corn, Red Pepper, Goat Cheese, and Jalapeño Gratin

DESSERT

New York Cheesecake
Grandma's Chocolate Layer Cake
Chef's Selection of Fruit Pie

Member \$28++ | Non-Member | \$35++

Reservations Required, Limited Space Available

(855) 236-7931

