





Friday, December 26 / Saturday, December 27

\$49.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Creamy Potato Bacon Soup
Kale and Chickpea Salad with Honey Mustard Dressing
Chopped Romaine Salad
Meatballs Marinara

MAINS

AVAILABLE AT 6:00 PM

Dallas Strip Loin with Horsradish Sauce
Baked Lemon Herb Catfish in White Wine Sauce
Chicken Florentine
Garlic Herb Linguine
Buttermilk Mashed Potatoes
Balsamic Roasted Vegetables

DESSERT

AVAILABLE AT 8:30 PM

Pecan Pie Chocolate Cake Fresh Fruit







Friday, January 2 / Saturday, January 3

\$49.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Chicken and Wild Rice Soup
Kale and Arugula Salad with Balsamic Dressing
Chopped Caesar Salad
Buffalo Chicken Meatballs

MAINS

AVAILABLE AT 6:00 PM

Top Round Roast with Onion Gravy
Sweet and Sour Chicken
Hawaiian Baked Salmon
Dirty Martini Linguine
Seasonal Vegetables
Jasmine Rice

DESSERT

AVAILABLE AT 8:30 PM

Mini Key Lime Pie
Warm Blondies and Brownies







Friday, January 9 / Saturday, January 10

\$49.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Vegetable and DItalini Minestrone Caesar Salad with Bacon Chef's Garden Salad Kung Pao Meatballs

MAINS

AVAILABLE AT 6:00 PM

Sliced Sirlion with Peppercorn Mushroom Sauce
Herb Encrusted Mahi with White Wine Dijon Sauce
Honey Lime Garlic Chicken
Linguine Alfredo with Fried Leeks
Parmesan Roasted Broccoli
Parmesan Fingerling Potatoes

DESSERT

AVAILABLE AT 8:30 PM

Melon Medley
Banana Pudding
Chocolate Chip Cookies







Brunch Buffet

Sunday, January 11

\$39.95 PER PERSON

LIGHTER OFFERINGS

AVAILABLE AT 11:30 AM

Oatmeal
Morning Fruit Medley
Mini Danish Delights
Mini Bagels with Cream Cheese
Omelette Station

BRUNCH BESTS

AVAILABLE AT 12:00 PM

Buttermilk Waffles
with Bourbon Maple Syrup and Cinnamon Butter
Sliced Turkey
Country Biscuits and Gravy
Crispy Bacon and Pork Sausage
Hash Browns
Cheesy Grits

\$15 Brunch Cocktails
Bloody Mary
Mimosa







Friday, January 16 / Saturday, January 17

\$49.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Potato Bacon Soup
Caesar Salad
Roasted Beet Salad with Creamy Goat Cheese Dressing
Chicken Satay with Orange Teriyaki Sauce

MAINS

AVAILABLE AT 6:00 PM

New York Strip Loin with Red Wine au jus Smothered Baked Chicken Honey Ginger Mahi Mahi Stuffed Shells Marinara Roasted Herb Potatoes Winter Blend Vegetables

DESSERT

AVAILABLE AT 8:30 PM

Cheesecake
Fresh Fruit Salad
Assorted Cakes







Brunch Buffet

Sunday, January 18

\$39.95 PER PERSON

LIGHTER OFFERINGS

AVAILABLE AT 11:30 AM

Oatmeal

Morning Fruit Medley

Mini Danish Delights

Mini Bagels with Cream Cheese, Jelly, and Butter

Hardboiled Eggs

Omelette Station

BRUNCH BESTS

AVAILABLE AT 12:00 PM

French Toast

with Bourbon Maple Syrup and Cinnamon Butter

Sliced Ham

Country Biscuits and Gravy

Pork Sausage

Southwest Potatoes

Cheesy Grits

\$15 Brunch Cocktails

Bloody Mary

Mimosa







Friday, January 23 / Saturday, January 24

\$49.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Potato Leek Soup
Fried Calamari with Marinara
Spinach Apple Salad with Balsamic Vinaigrette
Caesar Salad
Garlic Bread

MAINS

AVAILABLE AT 6:00 PM

Teres Major with Red Wine and Caramelized Onion au jus Parmesean Encrusted Cod with Lemon Butter Sauce Lemon Thyme Roasted Chicken with White Wine Mushroom Sauce Pesto Penne Mashed Potatoes Sauteed Green Beans

DESSERT

AVAILABLE AT 8:30 PM

Fresh Fruit
Mini Pastries
Sugar Cookies







Brunch Buffet

Sunday, January 25

\$39.95 PER PERSON

LIGHTER OFFERINGS

AVAILABLE AT 11:30 AM

Oatmeal

Morning Fruit Medley

Mini Danish Delights

Mini Bagels with Cream Cheese

Omelette Station

BRUNCH BESTS

AVAILABLE AT 12:00 PM

Buttermilk Pancakes with Bourbon Maple Syrup and Cinnamon Butter

Sliced Turkey

Country Biscuits and Gravy

Crispy Bacon

Breakfast Potatoes

Cheesy Grits

\$15 Brunch Cocktails

Bloody Mary

Mimosa







Friday, January 30 / Saturday, January 31

\$49.95 PER PERSON

STARTERS

AVAILABLE AT 5:30 PM

Broccoli Cheddar Soup
Hambo Caesar Salad
Cucumber Tomato Salad
Mini Crab Cakes with Spicy Remoulade

MAINS

AVAILABLE AT 6:00 PM

Sliced Ribeye Loin au jus Stewed Chicken Miso Glazed Atlantic Salmon Spaghetti with Tomato Sauce Grilled Asparagus Whipped Buttermilk Potatoes

DESSERT

AVAILABLE AT 8:30 PM

Assorted Cookies
German Chocolate Cake
Sliced Melon