

Luxe Buffet

THURSDAYS TO SATURDAYS
5PM - 10PM

OFF THE GRILL

USDA CHOICE PICAHNA
SLOW COOKED BABY BACK RIBS
CHICKEN
ITALIAN SAUSAGE
GRILLED VEGETABLES

SEAFOOD BAR

KANI CRAB SALAD
COCONUT CURRY MUSSELS
CHILLED SHRIMP COCKTAIL

OFF THE WOK

MADE TO ORDER - CHOICE OF:
CAB SIRLOIN STEAK, SHRIMP
CHICKEN, PARBOILED RICE AND
ORIENTAL STYLE NOODLES

MAIN COURSES

CHEF'S OWN CHICKEN MARSALA
MAPLE-GLAZED PORK LOIN
PESTO CREAM PASTA
SAFFRON RICE PILAF
ROASTED PRIMAVERA VEGGIES
LOADED COMPANION POTATOES

CARVING

THYME-KISSED BAKED SALMON

PREMIUM PRIME RIB

NOT INCLUDED - AVAILABLE FOR \$11.99 (12OZ STEAK)

SALAD BAR

RUSTIC HERB POTATO SALAD
MOROCCAN BEET SALAD
ZESTY DIJON MACARONI SALAD
CLASSIC VICHYSOISE SOUP
ARTISAN FRENCH BREAD

SWEETS

CRÈME BRÛLÉE
DANIA'S KEY LIME PIE
ICE CREAM BAR
FRESH SEASONAL FRUITS
DECANDANT BROWNIE
FROSTED CARROT CAKE

ALL YOU CAN EAT

\$34.99 PER PERSON • \$17.99 KIDS 6-14 • UNDER 5 FREE



SCAN QR TO BOOK. PRICE PER PERSON. TAX AND GRATUITY NOT INCLUDED. BUFFET FLAT EXCLUDES PRIME RIB STEAK, ALCOHOLIC AND SELECT NON-ALCOHOLIC BEVERAGES. MENU IS SUBJECT TO CHANGE WITHOUT NOTICE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. OUR DISHES MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, INCLUDING WHEAT, PEANUTS, TREE NUTS, MILK, EGGS, SOY, FISH, AND SHELLFISH.