

T H E
Fresh Grill
 B U F F E T

Christmas Day

WEDNESDAY, DECEMBER 25

BRUNCH
 10AM – 3:30PM

DINNER
 3:30PM – 9PM

ADULTS \$49⁹⁹

CHILDREN \$39⁹⁹
 (AGES 3-10)

BRUNCH

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

Cooked-to-Order Omelets, Eggs Benedict, Smoked Bacon, Country Sausage, Warm Biscuits, Country Gravy, Belgian Waffles, Apple Pancakes, Blueberry-Cheese Blintzes, French Toast, New York Bagels, Cream Cheese, Smoked Salmon

SOUPS & SALADS

- Grilled Chicken and Shrimp Caesar Salad
- Mixed Greens *with Tomatoes, Spiralized Beets and Carrots*
- Baby Spinach
with Feta Cheese, Prosciutto, Grilled Pineapple and Dates
- Broccoli Salad
with Cranberries, Sliced Almonds and Citrus Vinaigrette
- Tropical Shrimp Ceviche with Mango and Avocado
- Asparagus Mimosa *with Parmesan, Chopped Egg and Lemon*
- Korean Shrimp Noodle Salad
- Carrots, Radish and Jalapeno Escabèche
- Puebla Style Menudo and New England Clam Chowder

CHEF'S SPECIALTIES

- Grilled-to-Order New York Strip Steaks "Churrasco Style"
 - Bacon Wrapped Roasted Leg of Lamb
with Mint Demi-Glace
 - Boursin Crusted Baked Fillet of Salmon
 - North Coast Seafood Cioppino
 - Crisp-Fried Coconut Shrimp
 - Stuffed Airline Chicken Breast with Apples and Local Dates
 - Corn Bread Stuffing *with Maple Roasted Sausage*
 - Home Style Mashed Potatoes with Pan Gravy
 - White Cheddar-Cauliflower Au Gratin
 - Pesto-Grilled Vegetables
- Plus, an Impressive Array of Italian, Asian and Latin Specialties*

FROM THE CARVING BOARD

Roast Prime Rib of Beef

Honey-Dijon Baked Virginia Ham

Maple Glazed Turkey Breast

CHILLED SEAFOOD

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

DESSERTS

Dessert Station Including;
 Fantasy Springs Famous Chocolate Fountain
 Surrounded by a Huge Selection of Cakes, Pastries
 Warm Bread Pudding, Bananas Foster, Christmas Cookies,
 Sugar Free Selections....and.....Much, Much More!

