

DECEMBER 25, 2024 11 AM - 3 PM

STARTERS

Fresh Mixed Greens with Dressing
Cranberry Orange Compote
Shrimp Cocktail
Smoked Salmon
Oysters on the Half Shell

MAIN COURSES

Ale Braised Short Ribs
Roasted Chicken with Herbed Butter Sauce
Grilled Salmon with Soy Sorghum Glaze
Pork Loin with Apple & Leek
Spinach Ravioli with Parmesan Cream
Carved Prime Rib with Au Jus
Carved Virginia Ham

SIDES

Grilled Asparagus
Green Beans
Candied Sweet Potatoes
Mashed Potatoes

Hot Yeast Rolls

CHEF'S ASSORTED DESSERT DISPLAY

Adults \$54.95 12 & Under \$19.95 plus tax and gratuity

