



CHRISTMAS DAY

Monday, December 25, 2023

Hours of Operation: 6 am-10 pm; Breakfast Menu: 6 am-10 am;

Christmas Dinner Buffet: 11 am-8 pm

"CHRISTMAS DINNER BUFFET"

Menu Descriptions subject to change, No pre orders accepted, no delivery, walk-in to go available only on day of at Adult pricing.

Featuring favorite brunch menu items from 11 am to 2 pm.

*Chef Attended Omelet & Waffle Bar, Eggs Benedict, Huckleberry Blintzes, Biscuits & Gravy,
Red Potato Hash, Pastries & Fruit Display*

Adults \$64.95 ~ Seniors 65yrs. + \$59.95 ~ Children 5-12 yrs. \$32.95 ~ Children 4 yrs. & under free

STARTERS

Roasted Winter Squash Bisque |gf

Sangria Poached Pear & Arugula Spinach Salad w/ Honey Lavender Vinaigrette |gf

Winter Kale, Arugula & Feta Salad

w/ Dried Cranberries, Slivered Almonds & Tarragon Champagne Vinaigrette |gf

Smoked Ham, Pea & Cheddar Salad |gf

Hearts of Romaine Caesar

w/ Garlic Herb Croutons & Lemon Garlic Vin

Seafood Maccheroni Salad w/ Bay Shrimp, Smoked Salmon, Broccoli & Lemon-Dill Vinaigrette

Candied Walnut Waldorf Salad |gf

w/ Celery, Granny Apples, Red Grapes & Lemon Cream Dressing

Cornucopia of Assorted Dinner Rolls w/ Whipped Butter

Honey Lavender Corn Bread

SEAFOOD DISPLAY

Dungeness Crab Legs, Peel & Eat Shrimp, Seared Ahi Tuna, Smoked Salmon Lox

w/ drawn butter, cocktail sauce & traditional accompaniments

MAIN COURSES

Smoked Pit Ham *w/ Mustard Orange Glaze & Whole Grain Honey Mustard* |gf

Roasted Prime Rib of Beef *w/ Brandy Thyme Jus* |gf

Roasted Huckleberry Salmon w/ Tarragon & Lemon, Huckleberry Pernod Sauce |gf

Apple & Sage Stuffing *w/ Spiced Candied Pecans*

Sour Cream & Chive Mashed Potatoes |gf

Yukon Gold Au Gratin |gf

French Green Beans & Mushroom Cream Casserole

Baked w/ Cremini, Oyster, Shitake & Julienne Fried Onion

Maple Brown Sugar Glazed Sweet Potatoes |gf

Topped w/ Bruleed Mallows, Candied Pepitas & Sherry Drizzle

Cauliflower, Broccoli & Carrot Triage

w/ Creamed Leeks, Caramelized Onion & Rye Gratinee

Red Kuri, Danish & Delacotta Squash Medley |gf

AFTER BRUNCH ADD ON'S

Specialty holiday menu items from 2 pm to 8 pm.

Roasted Tom Turkey w/ Giblet Sage Gravy |gf

Louisiana Andouille Sausage & Turkey Ragout

w/ Holy Trinity Cornmeal Gratin

DESSERTS

"MAX's Figgy Bread Pudding" *w/ spiced fig & Yukon Jack pecan sauce*

Seasonal Homemade Pies ~ Assorted Holiday Desserts & Confections

Cranberry Apple Caramel Cobbler ~ Mini Egg Nog Crème Brûlée |gf

Parties of 8 or more, a 19% gratuity will be added to your check. Price does not include 8.9% sales tax or gratuity.gf: gluten free

~ While we offer gluten-free menu options, we are not a gluten-free kitchen.