Our World-Famous Buffet

Featuring endless choice and variety, our home-cooked offerings include: southern fried chicken, hand-carved & slow-roasted beef, ham and turkey; farm raised catfish; lightly steamed vegetables; sugar-glazed yams; au gratin potatoes; buttered whipped potatoes; made-from-scratch beef and chicken gravies; our legendary wild rice dressing; homemade French bread; also featuring a daily specialty item as well as our delectable salad bar. For those with a sweet tooth, also included is freshly baked cinnamon rolls and blueberry muffins, as well as our warm apple crisp.

Buffet & Salad Bar – 16.95
Child (Ages 7-11) – 8.95
Child (Ages 3-6) – 5.95

Just the Salad Bar

Offerings include fresh fruit, our homemade crab, pasta, broccoli, bean and macaroni salads; as well puddings, assorted cheeses and crackers & much, much more!

Salad Bar Only – 11.95
With a Bowl of Soup – 13.95

Platters

Includes your choice of potato (baked, whipped, au gratin, or french fries), and vegetable.

Fish 'n Chips – 11.99
(Crispy, beer-battered cod filets)

Sugar Glazed Ham – 11.99
(2 slices topped with brown sugar glaze)

Entrees

Includes our salad bar as well as your choice of potato (baked, whipped, au gratin, or french fries), and vegetable.

Choice Prime Rib (14oz) – 22.99
(Oven roasted slowly to perfection)

Filet Mignon (8oz) – 27.99
(The most tender of steaks)

Ribeye Steak (12oz) – 21.99
(Thick, juicy & grilled to your liking)

Barbequed Ribs – 19.99
(Slow cooked & falling-off-the-bone tender)

Grilled Salmon Filet – 16.99
(Served with sweet chili or Asian orange sauce)

Baked Orange Roughy – 17.99
(A moist & mild flavored white fish)

Fried Shrimp – 16.99
(Six shrimp, breaded & deep fried)

Stuffed Shrimp – 17.99
(Four shrimp stuffed with crabmeat & cheese)

Beverages 2.49

Coffee
Tea
Lemonade
Raspberry Iced Tea
Milk
Apple Juice
Cranberry Juice

Soda Options:
Pepsi
Diet Pepsi
Root Beer
Dr. Pepper
Sierra Mist
Mountain Dew

A 15% service charge is added to all guest checks in lieu of tipping. This service charge helps ensure that all employees, from the front of the house to the back, earn a dependable, living wage.

Steaks and Prime Rib are cooked to order. The Illinois Department of Public Health advises that consumption of raw or undercooked eggs, meat, fish and shellfish may pose health risks, and advises cooking these items thoroughly. Menu items, prices and preparations are subject to change and availability. All prices subject to Illinois sales tax.
Classic Wines

Gewurtztraminer A very aromatic full-body white
White Zinfandel A blush, semi-sweet
Chardonnay A dry white
Reisling A medium white
Lambrusco A sweet red
Merlot A soft dry red
Moscoto A medium sweet white
Cabernet Sauvignon A full-bodied dry red

Specialty Wines By the Bottle Only

Chianti A Italian dry red
Liebfamilc A semi-dry white
Beaujolais-Villages A French dry red by Louis Jadot

Local Wines

Baxter's Vineyards Old Nauvoo Brand (Nauvoo, IL)
Classic Concord A sweet, light & fruity red wine
Classic Niagara A sweet, fruity white
Captain’s White A crisp, light dry white wine
Brenda's Blush A semi-sweet blush with floral notes

Spirit Knob Winery (Ursa, IL)
Bluff Breeze A sweet white, apple & pear flavors
Vignole A semi-sweet white, big flavor & bouquet
Great River Red A semi-dry full bodied red

Beer by the bottle

Domestic
Budweiser
Bud Light
Busch Light
Miller Light
Michelob Ultra

Specialty/Import
Heineken
Leinenkugel Honey Weiss
Fat Tire
Guinness Extra Stout
Goose Island IPA

Beer on tap

Busch Light
Alaskan Amber Ale

Classic Cocktails

Lemon Drop Martini
(Vodka, lemon, simple syrup)
Dirty Martini
(Vodka, olive juice, olives)
Old Fashioned
(Bourbon, orange, cherry)

Manhattan
(Bourbon, vermouth, cherry)
Moscow Mule
(Vodka, lime, ginger beer)
Tom Collins
(Gin, lemon, simple syrup)

Frozen Drinks
Margarita
Daquiri

Don't see your favorite cocktail listed? Just ask, we’re happy to make it for you!