



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 as 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)

Chicken Tenders- 11.99

(Four tenders, breaded & deep fried)

Sugar Glazed Ham - 11.99

(2 slices topped with brown sugar glaze)

Roasted Turkey - 11.99

(2 slices of our oven roasted turkey)

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)

Grilled Salmon Filet - 16.99

(Served with sweet chili or Asian orange sauce)

Filet Mignon (8oz) - 27.99

(The most tender of steaks)

Baked Orange Roughy - 17.99

(A moist & mild flavored white fish)

Ribeye Steak (12oz)- 21.99

(Thick, juicy & grilled to your liking)

Fried Shrimp - 16.99

(Six shrimp, breaded & deep fried)

Barbequed Ribs - 19.99

(Slow cooked & falling-off-the-bone tender)

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.

From the Bar

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
Liebframilch 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 | Specialty/Import |
|----------------|-------------------------|
| Budweiser | Heineken |
| Bud Light | Leinenkugel Honey Weiss |
| Busch Light | Fat Tire |
| Miller Light | Guinness Extra Stout |
| Michelob Ultra | Goose Island IPA |

Beer on tap

- Busch Light
Alaskan Amber Ale

Classic Cocktails

- | | |
|--|---|
| Lemon Drop Martini
(Vodka, lemon, simple syrup) | Manhattan
(Bourbon, vermouth, cherry) |
| Dirty Martini
(Vodka, olive juice, olives) | Moscow Mule
(Vodka, lime, ginger beer) |
| Old Fashioned
(Bourbon, orange, cherry) | 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!

