



Our Famous Buffet

Dining Rooms are open for the season from mid-March thru mid-November
 Friday evenings & Saturday evenings 4:30 PM to 8:00 PM

Featuring endless choice and variety, our home-cooked offerings include: Southern-fried **chicken**, hand-carved & slow-roasted **beef**, **ham**, **turkey**; **catfish** fillets, fried **shrimp**; **crabmeat**, lightly steamed **vegetables**; buttered **corn**, sugar-glazed **yams**; au gratin **potatoes**; buttered whipped potatoes; made-from-scratch **beef & chicken gravies**; our legendary **wild rice dressing**; homemade **French bread**; as well as our delectable **salad bar**; freshly baked **cinnamon rolls**, sugar-crumble **blueberry muffins**, & homemade **chocolate brownies**.

Buffet & Salad Bar - 19.95
 Child (Ages 7-11) - 9.95
 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 - 14.95



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 stable & dependable wage.

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. Please use a clean plate and accompany children to the salad bar and buffet. No carry-outs, please, without a separate or additional charge.

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* An 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

- Press House Winery** (Nauvoo, IL)
Catawba A foxy, semi-sweet white wine
Razz A sweet raspberry wine

- Spirit Knob Winery** (Ursa, IL)
Bluff Breeze A sweet white, apple & pear flavors
Vignole A semi-sweet white, big flavor & bouquet

Beer by the bottle

Domestic

- Bud Light
Busch Light
Miller Light
Michelob Ultra
Coors Light

Specialty/Import

- Heineken
Leinenkugel Honey Weiss
Fat Tire

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!