



## 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 & variety, our home-cooked offerings include: Southern-fried **chicken**, hand-carved & slow-roasted **beef, ham, turkey**; **catfish** fillets, fried **shrimp**, crab-flavored **seafood**, 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-crumb **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)

**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!