



# DINNER BUFFET

5:00PM to 9:00PM

## Soup of the Day

Seasonal Hand-Crafted Soup

## Ahwahnee Seasonal Salad (VG,GF,L)

Mixed Greens, Snap Peas, Shaved Radish, Cucumber, Shaved Pecorino, Champagne-Orange Vinaigrette

## Caesar Salad

Romaine Lettuce, Crispy Parmesan, Garlic Croutons, House Dressing

## Brandt Ranch Roasted Prime Rib (L,GF,\*)

Slow Roasted & Rubbed with Herbs, Horseradish Cream, Natural Jus

## Rotating Carving Station Selection

### Mary's Roasted Chicken Thigh (L,O)

Rotating Selection

### Locally Sourced Seafood (S,L)

Seared with Lemon Butter Sauce

### Savory Vegan Entrée (VG,H)

Seasonal Vegetables with Curried Lentils and Jasmine Rice

### Central Valley Vegetables & Classic Sides

Mélange of Salinas Valley Vegetables,  
Comfort Style Sides

### Battered Chicken Tenders

Hand-Breaded, Lightly Seasoned

### House-Made Macaroni & Cheese (V)

### Chef's Indulgent Creations

Succulent Morsels of House-Made Tarts, Cakes, Chocolate Delights

## Beverages

### Juices

Orange, Apple, Cranberry

### Soft Drinks

Coke, Diet Coke, Sprite

### Hot Beverages

Assorted Tea, Coffee

*Adults \$59.00 Children \$29.50*

CHILDREN 4 AND UNDER EAT FREE

18% Gratuity will be added to parties of 6 or more.

Wine corkage fee of \$26 per bottle.

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H) – VEGAN (VG) – GLUTEN FREE (GF) \*Items denoted with an asterisk may contain raw or undercooked animal-derived foods. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked (FDA Consumer Advisories 3-603.11). Additional Nutritional information available upon request.