

Friday Night SEAFOOD BUFFET



Blue Ridge

5pm-9pm • \$66 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Seafood On Ice

- CITRUS-POACHED SHRIMP gf
- TUNA POKE* gf
- CHILLED MUSSELS gf
- SEAFOOD SALAD gf
lemon vinaigrette

Build-Your-Own Salad Bar

- MIXED BABY GREENS vg
- SPINACH vg
- CUCUMBERS vg
- TOMATOES vg
- CHICKPEAS vg
- DRIED CRANBERRIES vg
- ARTICHOKEES vg
- CHEDDAR CHEESE
- SELECTION OF DRESSING

Kids' Station

- MINI CORN DOGS
- FRENCH FRIES

Soup

CHEF'S SEASONAL SELECTION

Composed Salads & Culinary Displays

- ROASTED RED & YELLOW BEET SALAD
arugula / onion / ginger & lime vinaigrette

- SUMMER VEGETABLE & QUINOA SALAD vg gf
spinach / corn / green beans / edamame / tomatoes
cilantro / pumpkin seeds / honey-lime vinaigrette

- CHICKEN CAESAR PASTA SALAD
applewood-smoked bacon / croutons

- BABY KALE & BERRY SALAD vg gf
fresh berries / baby kale / champagne vinaigrette

- GRILLED ASPARAGUS SALAD
capers / watermelon radish / tomato & herb vinaigrette

- CLASSIC WEDGE SALAD gf
iceberg / applewood-smoked bacon / blue cheese / tomato

- CAESAR SALAD
romaine / croutons / parmesan / dressing

- GROVE MARKET SALAD gf
cherry tomatoes / cucumber / peppers
feta cheese / balsamic vinaigrette

- STATE FAIR POTATO SALAD gf
egg / applewood-smoked bacon / scallions

- ASSORTED MEATS & CHEESES

Friday Night SEAFOOD BUFFET



Entrées

BUTTERMILK FRIED SHRIMP

CHIMICHURRI SHRIMP *gf*

PECAN-CRUSTED TROUT *n*

caper brown butter sauce

MISO CHICKEN *gf df*

miso & orange soy glaze

STEAMED CRAB LEGS *gf*

MUSSELS *gf*

spicy green curry

BEER-BATTERED COD

CRAB CAKES

HERB-CRUSTED SALMON*

roasted corn & tomato chowder

SEAFOOD MAC & CHEESE

Action Stations

SEAFOOD BOIL

spicy beer broth / mussels / shrimp

smoked sausage / potatoes / corn

MAHI-MAHI TACOS

FRESHLY SHUCKED OYSTERS*

Sides

CHEF'S SEASONAL VEGETABLES

HUSHPUPPIES

CAMPFIRE SWEET POTATOES *n*

whipped sweet potatoes / toasted marshmallows
candied pecans

SPINACH & ARTICHOKE DIP *gf*

GARLIC BREAD

ROASTED GARLIC & ROSEMARY POTATOES *gf*

Desserts

BREAD PUDDING

vanilla anglaise

BANANAS FOSTER STATION

ICE CREAM SUNDAE STATION

CANDY STATION

ASSORTMENT OF PIES

CHEF'S SELECTION OF CAKES

PASTRIES

assorted tarts / assorted cookies / pound cake
cheesecake / assorted cupcakes

GLUTEN-FRIENDLY *gf*

coconut macaroons / monster cookie / verrine of the day
coconut moelleux / chocolate almond cake *n*

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

49874