

**American Bounty Seafood Buffet**  
**Friday, June 5<sup>th</sup> 2015**  
**6-10pm**  
**\$42.00 Adults \$16.00 Children 5-12 years**

**Soup**

Thai-Style Coconut Lobster

**Appetizers and Salads**

Selection of Cured Wisconsin Charcuterie

Specialty Local Wisconsin Cheese Selection

Chilled Jumbo Shrimp and Oysters on the Half Shell  
mignonette sauce and traditional accompaniments

House Smoked & Cured Seafood  
Cold Smoked Pastrami Salmon, Whitefish and Mussels

Seafood Fondue  
pita bread

Mixed Greens Salad  
grilled asparagus, chevre, spiced almonds, shaved radish, cider vinaigrette

Classic Caesar Salad  
garlic croutons, crisp romaine, SarVecchio Parmesan cheese, Caesar dressing

Coriander-Crusted Ahi Tuna  
sambal aioli, rice cracker

Scallop Ceviche  
heirloom tomato, cucumber round

Shrimp & Piquillo Pepper Salad  
Old Bay crostini

**Chef's Station**

Roasted Prime Rib  
popovers, au jus, horseradish crème fraîche

Seafood Pasta  
rock shrimp, bay scallops, wild mushrooms, red onions, spinach pesto

**American Bounty Seafood Buffet**  
**Friday, June 5<sup>th</sup> 2014**  
**6-10pm**  
**\$42.00 Adults \$16.00 Children 5-12 years**

**Entrées**

Cornmeal-Fried Catfish  
lemon, Cajun rémoulade

Lobster Stuffed Dover Sole  
spinach, red pepper, onions, lobster sauce

Tomato Seared Salmon  
sautéed summer squash, charred lemon beurre blanc

Herb Grilled Chicken  
broccolini, garlic cream sauce

**Vegetables and Starches**

Whole-Grain Mustard Smashed Yukon Gold Potatoes

Okra with Stewed Tomatoes

**Desserts**

Chocolate Caramel Tart

Spumoni Panna Cotta

Pistachio Pomegranate Wasabi Tart

Tropical Cheesecake

Strawberry Macaroon

Warm Chocolate Cake