

DINNER MENU - BUFFET

Buffet Menu* *Certain minimums apply *Choose proteins from the plated menu

Pinnacle Buffet - \$30.95 *Choice of two entrees (excluding seafood, filet or prime rib), choice starch and vegetable*

Pork Tenderloin Carved Buffet - \$33.95

Choice of two entrees (excluding seafood, filet or prime rib) plus Chef carved Pork Tenderloin, choice starch and vegetable

Prime Rib Carved Buffet – 39.95** Choice of two entrees (excluding seafood or filet), Chef carved Prime Rib, choice starch and vegetable

Beef Tenderloin Carved Buffet - \$45.95**

Choice of two entrees (excluding seafood, filet or prime rib), Chef carved Beef Tenderloin, choice starch and vegetable

Starch Choices

Garlic & Herb Mashed	Garlic & Herb Roasted	Long Grain Wild Rice
Boursin Mashed	Parmesan Crusted Roasted	Rice Pilaf
Sour Cream and Chive Mashed	Asiago Crusted Roasted	Cilantro Rice
Smoked Gouda Mashed^^	Roasted BBQ Sweet Potato Hash	Spanish Rice
Loaded Mashed^^	Maple Bacon Sweet Potato Hash^^	Brown Rice^^
Horseradish Cheddar Mashed^^	Maple Bacon Sweet Potato Mashed	Quinoa^^
Cinnamon Sugar Sweet Potato Masl	ned^^ Melt in your Mouth Sliced Potatoes	Hassleback Potatoes^^

Vegetable Choices

Garlic Green Beans Green Bean and Carrot Medley Super Sweet Corn Steamed Broccoli Asparagus in season California Blend Fiesta Corn^^ Honey Glazed Carrots^^

^^add \$.50 to the menu price for these selections All Dinner Entrees include a garden salad, fresh baked rolls, and creamery butter. Choosing additional vegetables or starches will add \$2.00 to menu price.

Prices are subject to 20% service charge and 6% Michigan sales tax

**All Meats can be cooked to order—Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness