



DINNER BUFFET

5:00PM to 9:00PM

Adults \$63.00 Children \$29.50

CHILDREN 4 AND UNDER EAT FREE

Soup of the Day

seasonal hand-crafted soup

Ahwahnee Seasonal Salad (VG,GF,L)

mixed greens, candied pecans, dried cranberries, feta cheese, citrus 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

rotating selection

Roasted Airline Chicken Breast (L,O)

rotating selection

Locally Sourced Seafood (S,L)

rotating selection

Savory Vegan Entree (VG,H)

rotating selection

Seasonal Vegetables & Classic Sides

melange of 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

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 foodborne 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.