

THANKSGIVING *Buffet*

THURSDAY, NOVEMBER 26, 2026

ADULTS \$99 CHILDREN \$45 | AGES 6-12 • CHILDREN 5 & UNDER FREE

SEATINGS: 11:30AM | 1:30PM | 2:30PM



Soup and Salads

PUMPKIN PIE BISQUE

Pumpkin, heavy cream, vegetable broth, cloves, cinnamon, brown sugar and allspice

ROASTED BROCCOLI CAESAR SALAD

Roasted broccoli, Caesar dressing hand torn croutons, shaved Parmesan cheese

POACHED PEAR SPINACH SALAD

Baby spinach, red wine poached pears, candied walnuts, ginger mango Stilton cheese, sherry vinaigrette

GRILLED FRESH WINTER VEGETABLE DISPLAY

Hummus, ranch dressing

Chef Bruno's Holiday Baked Bread Display

Assorted butters, olive oil, balsamic vinegar

From the Cutting Board

HERB ROASTED BREAST OF TURKEY: sage demi, cranberry sauce

HONEY GLAZED HAM: Luxardo cherry, pineapple, clove Autumn Jus

PRIME RIB OF BEEF: Traditional Au Jus, creamy horse radish

Main Street

RED SNAPPER VERA CRUZ

Olives, capers, tomatoes, onions, lime juice, cilantro

NINTH FLOOR PASTA AND SHRIMP

Linguine, sweet butter, white wine, lemon juice, baby heirloom tomatoes, parsley, roasted garlic, Red chile flakes

CRISPY BRUSSELS SPROUTS: Smoked bacon

GLAZED CARROTS: Brown sugar, butter

TRADITIONAL MASHED POTATOES: Brown gravy and New Mexico red chile

CRANBERRY WALNUT STUFFING: Fresh herbs, carrots, onions, celery

SWEET POTATO CASSEROLE: Brown sugar, butter, marshmallows

Chef Bruno's House Made Holiday Dessert Extravaganza

Pies, cakes, mini desserts, cookies, mousses, warm cranberry bread pudding and whiskey sauce

French pastries, assorted macaroons

CALL 505.798.3920 FOR RESERVATIONS.